

Breakfast Cookies

½ cup butter, at room temperature
¼ cup white sugar
¼ cup brown sugar, lightly packed
1 large egg
1 teaspoon vanilla extract
¾ cup all-purpose flour
1 teaspoon ground cinnamon
½ teaspoon baking soda
½ teaspoon salt
1 cup Grape-Nuts Flakes cereal
¾ cup dried cranberries
½ cup rolled oats

Directions:

1. Preheat oven to 350° F.
2. In a large bowl, using an electric mixer on medium speed, cream together the butter, sugars, egg, and vanilla until smooth.
3. Add the flour, cinnamon, baking soda, and salt. Beat on low speed until well combined.
4. Mix in the cereal flakes, dried cranberries, and rolled oats. The dough will be stiff, so you may need to do it by hand, otherwise continue using the electric mixer on low speed until well mixed.
5. Drop by rounded 2-tablespoons onto a baking sheet, at least 2 inches apart.
6. Bake for 12-15 minutes, or until lightly golden.
7. Remove from oven and allow to cool on a cooling rack.
8. Serve and enjoy!

Love Muffins

Streusel Topping:

- ½ cup sugar
- 1/3 cup all-purpose flour
- ½ teaspoon ground cinnamon
- ¼ cup cold butter

Muffin:

- 1 ½ cups all-purpose flour
- 1 cup sugar
- ¼ cup baking cocoa
- 1 teaspoon baking soda
- ½ teaspoon salt
- ¼ teaspoon baking powder
- 1 1/3 cups masked ripe bananas (about 3 medium)
- 1/3 cup canola oil
- 1 large egg
- ½ cup miniature semisweet chocolate chips

Directions:

Preheat oven to 350° F.

Prepare streusel topping:

1. Combine sugar, flour, and cinnamon.
2. Cut in butter until crumbly.

Prepare Muffin:

1. Whisk together the first 6 ingredients.
2. In a separate bowl, whisk bananas, oil, and egg until blended. Add to flour mixture; stir just until moistened.
3. Fold in chocolate chips.
4. Fill greased or paper lined muffin cups three-fourths full.
5. Sprinkle streusel topping onto muffins.
6. Bake until a toothpick inserted in the center comes out clean, 20-25 minutes.
7. Cool 5 minutes before removing from pan to wire rack. Serve warm.

2019 Bake-In Contest Senior Recipe

MOCK-ARONS

Cookies (makes 15-18 filled cookies):

2 egg whites (room temperature)	1/3 cup + 1 tbsp flour
1/4 cup sugar	1 cup powdered sugar
1/2 tsp vanilla extract	
Pinch of salt	Food coloring to desired shade

Preheat the oven to 325 F. Sift the flour and powdered sugar together into a small bowl.

Put the regular sugar and egg whites into a large mixing bowl. Using a hand mixer, mix them on medium speed for 4-5 minutes. Add salt, flavoring and food coloring.

Turn the mixer on high and mix egg white mixture for another 4-5 minutes. The batter should be stiff and rather dry.

Add the flour-sugar mixture. Fold into the egg white mixture, smooshing the batter against the sides and bottom of the bowl. The flour and powdered sugar should be incorporated and the batter should flow like lava off the spatula.

Fill a pastry bag fitted with a large round tip with the batter (or use a Ziploc bag with the corner snipped).

Place a piece of parchment paper on a large baking sheet. Using a circular motion, pipe 30-36 little rounds of batter on the sheet, about 1½ inches in diameter. Leave about ½ inch between rounds of batter.

Once the rounds are piped, smooth the tops with your finger. Take the cookie sheet and bang it on the counter twice. Rotate the sheet and bang it again 2 times to get the air bubbles out.

Bake for about 10 minutes. Take the cookies out before they start to brown. Remove the parchment from the sheet and let them cool for a minute. Peel them from the paper to cool completely before filling with Buttercream Filling (recipe below).

Buttercream Filling:

1 cup powdered sugar	¼ cup butter (room temperature)*
3 tbsp heavy whipping cream	1 tsp vanilla extract
Food coloring as desired	

Add butter, cream and flavoring to a mixing bowl. Using a hand mixer, blend the ingredients until incorporated. Sift the powdered sugar into the mixing bowl and mix on low to blend. Scrape down the bowl and mix on high for 3-4 minutes until frosting is fluffy. Add coloring as desired and blend until it is uniform. Fill or pipe frosting onto one cookie and gently press another cookie on top to make a sandwich.