

Biscuits

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Nana's Shortbread



Ingredients

- 150gr plain flour
- 60gr caster sugar
- 120gr butter

Method

1. Oven on 180°
2. Mix all ingredients to paste
3. Put in rectangular tray with baking parchment and cook for 30 mins

Peanut Butter Cookies



Ingredients

- 225gr unsalted butter
- 375gr crunchy peanut butter
- 200gr sugar
- 215gr light brown sugar
- 2 eggs

- 345gr flour
- 1 tsp baking powder
- 1/2 tsp salt
- 1 1/2 tsp baking soda

Method

1. Pre-heat oven to 175C
2. Cream together butter, peanut butter and sugars
3. Add eggs and beat
4. In a separate bowl, sift flour, baking powder, baking soda, and salt; stir into butter mixture. Put dough in refrigerator for 1 hour.
5. Roll dough into 1 inch balls and put on baking sheets. Flatten each ball with a fork, making a crisscross pattern. Bake in a preheated 375 degrees F oven for about 10 minutes or until cookies begin to brown.

Peanut Butter Oatmeal Cookies

image?url=https%3A%2F%2Fimages.media-allrecipes.com%

Ingredients

- 400gr brown sugar
- 2 large eggs
- 250gr peanut butter
- 1tsp baking soda = sodium bicarbonate
- 180gr oats

Method

1. In a small bowl, cream peanut butter and brown sugar until fluffy. Beat in egg. Add oats and baking soda to creamed mixture; mix well.
2. Drop by tablespoonfuls 2 in. apart onto greased baking sheets; flatten slightly. Bake at 175C for 6-8 minutes. Remove to wire racks to cool. Store in an airtight container. Yield: 2 dozen.

Big Fat Peanut Butter Oatmeal Chocolate Chip Cookies



Ingredients

- 1 and 1/2 cups (180g) **all-purpose flour** ([spoon & leveled](#))
- 1 teaspoon **baking powder**
- 1 teaspoon **baking soda**
- 1 teaspoon **salt**
- 1 cup (2 sticks; 235g) **unsalted butter**, softened to [room temperature](#)
- 1 cup (200g) **granulated sugar**
- 1/2 cup (100g) packed light or dark **brown sugar**
- 2 large **eggs**, at room temperature
- 1 cup (260g) creamy **peanut butter**
- 2 teaspoons **pure vanilla extract**
- 2 cups (180g) old-fashioned whole rolled **oats**
- 2 and 1/2 cups (450g) semi-sweet **chocolate chips**, plus more for topping if desired

Instructions

1. Whisk the flour, baking powder, baking soda, and salt together in a medium bowl. Set aside.
2. In a large bowl using a hand mixer or a stand mixer fitted with a paddle attachment, beat the butter on medium-high speed until smooth, about 1 minute. Add the granulated sugar and brown sugar and beat on medium-high speed until creamed, about 2 minutes. Add the eggs, peanut butter, and vanilla and beat on high speed until combined, about 1 minute. Scrape down the sides and up the bottom of the bowl and beat again as needed to combine.
3. Add the dry ingredients to the wet ingredients and mix on low until combined. With the mixer running on low speed, add the oats. Once combined, beat in the chocolate chips. Dough will be thick and sticky. Cover and chill the dough for at least 20 minutes in the refrigerator (and up to 4 days). If chilling for longer than 1 hour, allow to sit at room temperature for at least 30 minutes before rolling and baking because the dough will be quite hard.
4. Preheat oven to 350°F (177°C). Line baking sheets with parchment paper or silicone baking mats. Set aside.
5. Scoop balls of dough, 2 Tablespoons of dough per cookie, and arrange 3 inches apart on the baking sheets. Bake for 12-14 minutes until lightly browned on the sides. The centers will look very soft.
6. Remove from the oven and allow to cool on baking sheet for 5 minutes before transferring to a wire rack to cool completely. While the cookies are still warm, I like to press a few more chocolate chips into the tops- this is only for looks!
7. Cookies stay fresh covered at room temperature for up to 1 week.

Notes

- **Make Ahead Instructions:** You can make the cookie dough and chill it in the refrigerator for up to 4 days. Allow to come to room temperature then continue with step 4. Baked cookies freeze well for up to 3 months. Unbaked cookie dough balls freeze well for up to 3 months. Bake frozen cookie dough balls for an extra minute, no need to thaw. [Click here for my tips and tricks](#) on freezing cookie dough.
- **Peanut Butter:** Use a non-natural peanut butter like Jif creamy or Skippy creamy. I do not suggest using natural style or oily peanut butter as both produce crumbly, fragile, and sandy tasting cookies. (Try this [flourless peanut butter oatmeal cookie](#) if you want to use natural!) Crunchy peanut butter is OK, but I find the cookies taste a little dry with it.
- Be sure to check out my [top 5 cookie baking tips](#) AND [these are my 10 must-have cookie baking tools](#).

Ginger Snaps

Lara-s-Tender-Gingersnaps_exps41606TH1443682D08_04_5

Ingredients

- 250gr melted butter
- 280gr flour
- 400gr sugar
- 180gr golden syrup
- 2 tbsp ground ginger
- 1 tsp baking powder

Method

1. Preheat the oven to 150C
2. Add the butter and sugar in a large mixing bowl and beat together till the mixture becomes soft and creamy in texture. Add the golden syrup and mix well.
3. Using a sieve, sift the flour, ground cinnamon and ginger into the mixture. Don't just put all the flour in at once, mix it in in 2/3 goes. This will make sure that the mixture remains smooth and not lumpy.
4. Once mixed, use a tablespoon to scoop up individual portions and roll into a loose ball. Gently press to flatten (but not completely) on a greased baking tray and place in the oven for 25 - 30 mins. Allow to cool before removing from the baking tray.

Possible Alternative

<https://www.tasteofhome.com/recipes/lara-s-tender-gingersnaps/>

Chewy chocolate chip cookies



Ingredients

- 150g [butter](#) , softened
- 150g [soft brown sugar](#) , golden caster sugar, or ideally half of each
- 1 [egg](#)
- 1 tsp [vanilla extract](#)
- 180-200g [plain flour](#) (see tip below)
- ½ tsp [baking powder](#)
- 200g [chocolate chips](#) or chopped chocolate

Method

1. Mix the butter and sugar together using an electric whisk or hand whisk until very light and fluffy, then beat in the egg and vanilla. Fold in the flour, baking powder, chocolate and ¼ tsp salt as quickly as you can. Don't overwork the dough as this will toughen the cookies.
2. For the best flavour, leave the mixture overnight: either cover the bowl and chill, or roll the mixture into balls and chill.
3. Heat the oven to 180C/160C fan/gas 4 and line two [baking sheets](#) with parchment. Divide the mixture into balls, the craggier the balls, the rougher the cookies will look. If you want

to give the dough more texture, tear the balls in half and squidge them lightly back together. Space out evenly on the baking sheets, leaving enough space between each to allow for spreading.

4. Bake the fresh cookies for 8-10 mins and the chilled ones for 10-12 mins, or until browned and a little crisp at the edges but still very soft in the middle – they will harden a little as they cool. Leave to cool on the tray for a few minutes before eating warm, or transfer to a [wire rack](#) to cool completely. *Will keep for three days in an airtight container.*

Notes

- HOW MUCH FLOUR?

If you're leaving the cookie dough overnight, or want thinner cookies, use 180g flour. If you're cooking them straight away, or want more cakey cookies, use 200g flour.

Source

[Chewy chocolate chip cookies recipe - BBC Good Food](#)

Millionaire's Shortbread



Ingredients

- 100 g brown sugar
- (2 tsp vanilla extract)
- 1 tsp kosher salt
- 230 g unsalted butter, melted
- 250 g all-purpose flour
- Raw/turbinado sugar, sprinkled

Caramel

- 56 g unsalted butter
- 198 g sweetened condensed milk
- 100 g light brown sugar
- 60 ml corn syrup
- 60 ml heavy cream
- ½ tsp kosher salt

Chocolate

- 115 g dark chocolate

Method

1. In a large bowl, add brown sugar, vanilla extract, kosher salt, and melted butter. Give it a whisk until everything is smooth and homogenous. Afterwards, add all-purpose flour and whisk together until the right consistency is reached. The dough should hold its shape when pressed together, but should also be nice and crumbly.
2. Line a lasagna pan with aluminum foil. Trim one sheet widthwise and another lengthwise and lay into the pan (just like you would for brownies). Rub the aluminum foil down with butter so that the shortbread doesn't stick.
3. Press the dough into the pan using wet fingers. Use a large spatula to flatten the top and ensure that the dough is evenly spread in the pan. Dock the dough by piercing all over with a fork then sprinkle turbinado sugar across the top. Place into a 175C oven for 17-22 minutes.
4. Remove from oven and let cool for 2 hours on a wire rack.
5. To make the caramel, add the unsalted butter, sweetened condensed milk, brown sugar, corn syrup, heavy cream and kosher salt to a saucepan.
6. Whisk the ingredients together on the stove over medium heat. Bring to a simmer and whisk frequently for about 15 to 20 minutes, or until it reaches 113C. It's going to stall around 107C, but keep whisking until it reaches 113C.
7. To end up with the perfect consistency, the caramel needs to be at a temperature of at least 113C and no more than 115C.
8. Once the target caramel temperature has been achieved, pour it over the shortbread and use an offset spatula to push it into all the corners and spread it out nice and even. Tap the pan a few times against the countertop to pop any bubbles.
9. Set aside and let cool completely.
10. To make the tempered chocolate topping, start with 8 ounces of dark chocolate in wafer form. Take about 2 ounces and chop it finely, then set aside.
11. Melt the remaining 6 ounces of chocolate over a double boiler. Dump the chocolate in and stir. Allow it to melt, and do not let it exceed a temperature of 48C.
12. Remove from the heat to finish melting, if necessary, and then take it off the heat completely. Immediately add in the remaining 2 ounces of finely chopped chocolate and stir until smooth and tempered.
13. Once the chocolate reaches 28C, pour it over the cooled caramel. Push it into all of the corners and spreading it out evenly with an offset spatula.
14. Give the pan a wiggle and a few taps on the countertop to even out and pop any remaining bubbles.
15. Cover and refrigerate for 10 minutes, or until the chocolate is set.
16. Use the aluminum foil handles to lift the shortbread out of the pan. Slowly and carefully peel off the aluminum foil and get ready to slice.
17. Cut into bars of desired length and serve. I recommend first gently slicing just into the chocolate, then slicing all the way through the rest of the cookie, so that the chocolate doesn't break. Enjoy!

Notes

- [MILLIONAIRE'S SHORTBREAD — Basics With Babish](#)

- [Millionaire's Shortbread | Basics with Babish - YouTube](#)