

## BROOKIE COOKIE

### Ingredients

- 16 oz. chocolate chip cookie dough
- 1 box brownie mix

### Note:

You can make your own chocolate chip cookie recipe.

### Instructions

- Remove the cookie dough from the package, and place it between two sheets of parchment paper. Then use a rolling pin to flatten it into a rectangle.
- Prepare the brownie mix according to the instructions on the box, but use only half of the water that the recipe calls for so the batter is not too liquidy when you eventually roll up the dough.
- Spread the brownie batter evenly over the cookie dough with a spatula.
- Using the edge of the parchment paper, carefully but tightly begin rolling the cookie dough the same way you would a cinnamon roll.
- Chill the log in the freezer for at least 15 minutes. It should be firm but not rock solid.
- Slice the log into cookie-shaped pieces with a sharp knife. If you notice the log is starting to flatten when you cut it, stick it in the freezer for a few extra minutes to allow it more time to firm up.
- Place the cookies on a lined baking sheet, and bake at 350°F for 8-10 minutes or until the tops of the cookies look dry.

## Copycat Starbucks Lemon Loaf

FEATURED TUPPERWARE® PRODUCTS:  
ULTRA PRO LOAF PAN | THATSA BOWL  
MEASURING CUPS & SPOONS | ZEST N PRESS | WHISK

### INGREDIENTS

- 1 box lemon cake mix
- 1 box lemon pudding
- 1/2 cup vegetable oil
- 1/2 cup milk
- 8 oz. Sour Cream
- 6 tbsp lemon juice
- 4 eggs

### Icing:

- 2 1/2 cups powdered sugar
- 3-4 tbsp lemon juice

### INSTRUCTIONS

1. Mix all ingredients together.
2. Add mixture into lightly greased Ultra Pro Loaf Pan
3. Bake 350° for 50 minutes for loaf
4. Cool loaf completely.

### Icing:

1. Mix powdered sugar and lemon juice. Mixture should be more on the thicker side.
2. Drizzle icing over loaf.

## CHOCOLATE CHIP COOKIE

### Ingredients

- 2 1/4 cups all-purpose flour
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 1 cup butter, softened
- 3/4 cup granulated sugar
- 3/4 cup packed brown sugar
- 1 egg
- 1 teaspoon vanilla
- 2 cups semisweet chocolate chips
- 1 cup coarsely chopped nuts, if desired

### Instructions

- Heat oven to 375°F. In small bowl, mix flour, baking soda and salt; set aside.
- In large bowl, beat softened butter and sugars with electric mixer on medium speed, or mix with spoon about 1 minute or until fluffy, scraping side of bowl occasionally.
- Beat in egg and vanilla until smooth. Stir in flour mixture just until blended (dough will be stiff). Stir in chocolate chips and nuts.
- Place silicone mat on cookie sheet, drop dough by rounded tablespoonfuls 2 inches apart.
- Bake 8 to 10 minutes or until light brown (centers will be soft). Cool 2 minutes; remove from cookie sheet to cooling rack. Cool completely, about 30 minutes. Store covered in airtight container.

## COPYCAT CRUMBL PEANUT BUTTER FUDGE FROSTED COOKIES

### INGREDIENTS

- 3/4 cup butter
- 1/2 cup of packed brown sugar (light or dark)
- 1/4 cup white granulated sugar
- 1 large egg (normal egg)
- 2 tbsp vegetable oil
- 2 tsp of vanilla extract
- 2 1/4 cup of All-purpose flour
- 1/2 tsp baking soda
- 1 tsp baking powder
- 1/4 tsp of salt (optional if you used salted butter)

### Toppings:

- 1/2 cup peanut butter (I melted it for drizzle)
- 1 cup chopped reese's OR
- 3/4 cup peanut butter chips

### Frosting:

- 1/4 cup butter
- 3 tbsp shortening
- 1 tbsp heavy cream
- 1/3 cup chocolate fudge syrup
- 3 tbsp cocoa powder
- 2 - 2 1/2 cups powdered sugar

### INSTRUCTIONS

- Preheat oven to 350 degrees.
- Beat room temperature butter in stand mixer/by hand for 3-5 minutes (or until butter turns off-white).
- Add in brown sugar and white sugar. Beat the sugar with the butter until the mixture is fluffy (about 2 minutes).
- Add your large egg and stir into mixture
- Mix in vanilla and vegetable oil.
- Add flour, baking soda, baking powder, and salt to form your dough. If using a stand mixer, mix on low. If mixing by hand, use a spatula.
- Use a 1/3 cup scoop
- Bake cookies for 12-14 minutes (for 1/3 cup scoop).
- For perfectly circular cookies, use a circular bowl/cup and swirl around your fresh cookie to make edges clean. Then let cookies sit on tray for about 10 minutes before removing.
- Before icing your cookies, cool them in the fridge
- To make frosting, beat shortening and butter until fluffy (2-3 minutes) and then mix in cocoa powder. After cocoa powder is well incorporated, add chocolate fudge syrup (homemade or store bought). Lastly add your powdered sugar. If frosting it too thick, add 1 tsp - 1 tbsp heavy cream.
- Put frosting in a ziploc/piping bag or frost with a utensil.
- Drizzle peanut butter on top of cookie.
- Add reese's peanut butter cup chunks or peanut butter chips on top.
- Put in fridge to store up to 10 days or leave at room temperature for up to a week!