

SHOPPING LIST

CHECK YOUR PANTRY

- Vegetable oil spray
- Salt

These common items are used in multiple recipes.

CHEWY PEANUT BUTTER COOKIES

- $\frac{3}{4}$ cup (3 $\frac{3}{4}$ ounces) all-purpose flour
- $\frac{3}{4}$ cup packed (5 $\frac{1}{4}$ ounces) dark brown sugar
- $\frac{1}{2}$ cup (4 $\frac{1}{2}$ ounces) creamy peanut butter
- $\frac{1}{4}$ cup dry-roasted peanuts
- 1 tablespoon honey
- $\frac{1}{2}$ teaspoon baking soda
- $\frac{1}{2}$ teaspoon vanilla extract
- 2 tablespoons unsalted butter
- 1 large egg

JAM THUMBPRINT COOKIES

- 1 cup plus 2 tablespoons (5 $\frac{2}{3}$ ounces) all-purpose flour
- $\frac{1}{3}$ cup (2 $\frac{1}{3}$ ounces) sugar
- $\frac{1}{3}$ cup jam or jelly
- $\frac{3}{4}$ teaspoon vanilla extract
- $\frac{1}{4}$ teaspoon baking soda
- $\frac{1}{8}$ teaspoon baking powder
- 6 tablespoons unsalted butter
- 3 tablespoons (1 $\frac{1}{2}$ ounces) cream cheese
- 1 large egg

GIANT CHOCOLATE CHIP COOKIE

- 1 cup (5 ounces) all-purpose flour
- $\frac{1}{2}$ cup packed (3 $\frac{1}{2}$ ounces) dark brown sugar
- $\frac{1}{2}$ cup (3 ounces) chocolate chips
- $\frac{1}{4}$ cup (1 $\frac{3}{4}$ ounces) sugar
- 1 teaspoon vanilla extract
- $\frac{1}{4}$ teaspoon baking soda
- 8 tablespoons unsalted butter
- 1 large egg

GLAZED SUGAR COOKIES

- $\frac{1}{2}$ cups (7 $\frac{1}{2}$ ounces) all-purpose flour
- $\frac{1}{3}$ cups (5 $\frac{1}{3}$ ounces) confectioners' (powdered) sugar
- $\frac{1}{2}$ cup (3 $\frac{1}{2}$ ounces) sugar
- $\frac{1}{2}$ teaspoon vanilla extract
- $\frac{1}{8}$ teaspoon baking powder
- $\frac{1}{8}$ teaspoon baking soda
- 1–2 drops food coloring (optional)
- 8 tablespoons unsalted butter
- 2 tablespoons milk
- 1 tablespoon cream cheese
- 1 large egg

CHOCOLATE BROWNIE COOKIES

- 1 cup (6 ounces) semisweet chocolate chips
- $\frac{1}{2}$ cup (2 $\frac{1}{2}$ ounces) all-purpose flour
- $\frac{1}{2}$ cup packed (3 $\frac{1}{2}$ ounces) light brown sugar
- 2 tablespoons Dutch-processed cocoa powder
- $\frac{1}{2}$ teaspoon baking powder
- 2 tablespoons unsalted butter
- 1 large egg

BROWN VERSUS WHITE SUGAR: THE COOKIE CHALLENGE

- 2 $\frac{1}{4}$ cups (11 $\frac{1}{4}$ ounces) all-purpose flour
- $\frac{1}{2}$ cups (9 ounces) bittersweet or semisweet chocolate chips
- $\frac{3}{4}$ cup packed (5 $\frac{1}{4}$ ounces) dark brown sugar
- $\frac{3}{4}$ cup (5 $\frac{1}{4}$ ounces) sugar
- 2 teaspoons vanilla extract
- $\frac{1}{2}$ teaspoon baking soda
- 12 tablespoons unsalted butter
- 2 large eggs