

Spirit Bear's Favourite Chocolate Chip Cookies

Submitted by: Spirit Bear and Cindy the Sheep



1 cup Butter
1 cup Brown Sugar
1 cup White Sugar
2 Eggs
1 tsp Vanilla
2 cups Flour
2½ cups Oats
½ tsp Salt
1 tsp Baking Powder
1 tsp Baking Soda
1½ cups Chopped Toasted Pecans/Almonds (optional)
1½ cups Chocolate Chips

- 1 Preheat the oven to 350°F.
- 2 Lightly toast the nuts in the oven, let cool and chop - set aside
- 3 Mix butter, white sugar and brown sugar together.
- 4 Add in eggs and vanilla. Mix until it's fluffy.
- 5 In a separate bowl, mix flour, salt, baking powder, baking soda and oats. Combine dry ingredients with the butter mixture until it's well mixed.
- 6 Add in chocolate chips and nuts.
- 7 Use a cookie scoop or a spoon to form cookies (about 2 level tsp per cookie) and place them on cookie sheet 2" apart.
- 8 Bake for about 14 minutes or until light golden brown. Place on a rack and let cool.

TIP: This recipe also makes an awesome raisin oatmeal cookie. Just replace the chocolate chips with 1 cup of raisins and add about 2 tsp cinnamon and 1 tsp nutmeg to the dry mixture.

Cedar Bear's Have a Heart Day Cookies

Submitted by: Cedar Bear



¾ cup Butter, Softened
1 cup White Sugar
2 Eggs
½ tsp Vanilla Extract
2½ cups All-Purpose Flour
1 tsp Baking Powder
½ tsp Salt

- 1 In a large bowl, cream together butter and sugar until smooth. Beat in eggs and vanilla.
- 2 Stir in the flour, baking powder, and salt.
- 3 Cover, and chill dough for at least one hour (or overnight).
- 4 Preheat oven to 400°F. Roll out dough on a floured surface ¼" to ½" thick. Cut into shapes with any cookie cutter. Place cookies 1" apart on ungreased cookie sheets.
- 5 Bake 6 to 8 minutes in preheated oven. Cool completely before icing.



Sarah's Rice Krispie Cookies

Submitted by: Sarah Clarke



$\frac{3}{4}$ cup Softened Butter
 $1\frac{1}{4}$ cup Brown Sugar
 $\frac{1}{4}$ cup White Sugar
2 Eggs
1 tsp Vanilla
2 cups Flour
1 tsp Baking Soda
1 tsp Salt
1 cup Semi Sweet
Chocolate Chips
1 cup Rice Krispie
Cereal

- 1 Preheat oven to 375°F.
- 2 Mix butter, white sugar, and brown sugar together.
- 3 Beat in eggs one at a time and add in vanilla.
- 4 In a separate bowl, mix together flour, baking soda and salt.
- 5 Slowly add dry ingredients to wet ingredients.
- 6 Add in chocolate chips and rice krispie cereal.
- 7 Place tablespoons of dough about 2" apart on a non-stick cookie sheet or cookie sheet lined with parchment paper.
- 8 Bake for 9 to 11 minutes or until golden brown. Let cool for a few minutes before transferring to a cookie rack.

NOTE: Don't let the dough sit. The cereal makes the dough really stiff if left for too long.

Gluten-free Sugar Cookies

Submitted by: Era Bear and Memengwe Bear



1 cup Sugar
½ cup Butter, Softened
1 Large Egg
1 tbsp Water
1½ tsp Vanilla
¼ tsp Salt
2 cups Gluten-Free
All-Purpose
Flour, plus more
for rolling/
dusting (Bob's
Red Mill works
best)

- 1 In a large bowl, cream the sugar and butter at medium speed.
- 2 Add the egg, water, vanilla, and salt. Blend until mixed well.
- 3 Add the flour. Mix at a low speed until well combined.
- 4 Cover and refrigerate for at least 1 hour.
- 5 Preheat the oven to 350°F. Line a baking sheet with parchment paper and set aside.
- 6 Roll out the dough onto a lightly floured surface, about 1/4" thick.
- 7 Cut out the dough with cookie cutters, and place the cookies on the baking sheet. Make sure the cookies are not touching.
- 8 Re-form and roll out the scrap dough, then continue cutting more cookies.
- 9 Bake for 10 to 12 minutes. Remove from the oven, and let the cookies cool for 5 minutes on the cookie sheet before moving them to a cooling rack. Cool completely before decorating.

Royal Icing for Sugar Cookies



- 4 Egg Whites
- 4 Cups Icing Sugar
- 1 tsp Vanilla Extract
OR Lemon Juice
(depending on
your preferred
flavour)

Food Colouring (gel or
powder colours are better
for keeping icing thick)

- 1 Beat egg whites on medium speed in a stand mixer or in a bowl with a hand mixer until foamy.
- 2 Add sugar one cup at a time. Make sure it's fully mixed in before adding the next cup. Add lemon or vanilla.
- 3 Beat on high speed until very stiff and thick. This will take at least 5 minutes. When you lift the mixer out of the bowl, you want the icing to form stiff peaks (points that don't fall over).
- 4 If adding colour, divide icing between bowls, one for each colour. Add a small amount of colour to start and stir well, adding more colour until the right shade is reached!
- 5 Transfer to piping bags or sandwich bags to decorate.