COOKIES & BROWNIES

BAR COOKIES: ADULT

S'mores Cookie Bars

By Joan Haggar of Freehold, NJ – 1st Place

Ingredients:

½ cup (1 stick) unsalted butter, softened
¾ cup light or dark brown sugar, packed
1 large egg, room temperature
1 teaspoon pure vanilla extract
1 cup all-purpose flour
1 cup graham cracker crumbs (about 8 full-sheet graham crackers)
½ teaspoon baking powder
¼ teaspoon salt
1 cup semi-sweet chocolate chips
1 cup marshmallow creme

Instructions:

1. Preheat the oven to 350°F. Line an 8-inch or 9-inch square baking pan with parchment paper. Set aside.
2. In a large bowl, cream the butter and brown sugar together using handheld mixer on medium high speed, for about 3 minutes. Add egg and vanilla extract and beat until combined.
3. In a medium bowl, mix the flour, graham cracker crumbs, baking powder, and salt. Pour the flour mixture into the wet ingredients and then beat at medium speed until combined.
4. Spread ⅔ of the graham cookie dough into prepared pan. Spread the marshmallow crème evenly on top. Spread chocolate chips evenly on top. Press the remaining cookie dough into flat pieces and lay on top of the chocolate chips randomly.
5. Bake the bars for 25-30 minutes or until the top is lightly golden brown. Place the pan on a wire rack to cool.
6. Lift the bars out using the parchment paper overhang on the sides. Cut into square.

Magic Cookie Bars

By Teya Martinez of Ocean, NJ – 2nd Place

Magic Cookie Bars recipe has a buttery graham cracker crust topped with sweetened condensed milk, chocolate chips, butterscotch chips, coconut, and pecans. This dessert is sometimes called Seven-Layer Bars or Hello Dolly Bars. This easy recipe is the best magic cookie bar recipe out there and a delicious treat for any occasion.

Prep Time: 10 minutes Cook Time: 30 minutes
Total Time: 40 minutes Servings: 18

Ingredients:

- 1½ cups graham cracker crumbs
- ½ cup unsalted butter, melted
- 1 can (14 oz) sweetened condensed milk
- 1 cup of semi-sweet chocolate chips
- 1 cup of butterscotch chips
- 1 cup chopped pecans
- 1 cup shredded coconut

Instructions:

1. Preheat the oven to 350°F. Line a 9 x 13″ baking dish with parchment paper or grease well.
2. In a medium bowl, combine the graham cracker crumbs and melted butter until well combined. Press crumbs into the bottom of the pan firmly in an even layer to form the graham cracker base.
3. Pour the sweetened condensed milk over the crust.
4. Sprinkle the chocolate and butterscotch chips on top of the graham cracker crust in an even layer. Sprinkle the nuts and coconut flakes on top.
5. Press down topping gently with a fork. Bake for 25-30 minutes or until coconut starts to turn golden brown.
6. Cool completely and cut into small squares.

Almond Raspberry Coconut Bars

By Elisa Thoresen of Englishtown, NJ – 3rd Place

Prep Time: 20 minutes
Bake: 35-40 minutes
Makes: 12

Ingredients for Crust and Topping:

1 cup almonds
1 cup, flaked coconut
2¼ cups all-purpose flour
1 cup of sugar
1 cup butter, softened

Ingredients for Filling:

1¼ cup confectioners' sugar
½ cup flaked coconut
1 (7oz) package of almond paste
1 teaspoon of almond extract
2 egg whites
½ cup seedless, raspberry jam

Instructions:

1. Preheat the oven to 350°F. Greased 10 x 10″pan.
2. Place almonds and coconut in food processor and process until finely ground. Add flour sugar and pulse to combine. Add butter pulse until crumbly. Press half of mixture into the bottom of the pan. Reserve the other half of the mixture for the topping.
3. Make the filling place confectioners' sugar, coconut, almond paste and extract into food processor, pulse until fine crumbs form. Add the egg whites and process to blend and smooth. Spread onto the prepared crust. Drop dollops of raspberry jam over top. Crumble reserved crust/topping mixture over top.
4. Bake 35-40 minutes until golden brown. Cool completely on a wire rack before cutting into bars.

Pecan Linzer Bars

By Mark Leveene of Marlboro, NJ – Honorable Mention

Ingredients:

1 cup (120 grams) pecan halves and pieces
⅔ cup (142 grams) light brown sugar
1 teaspoon kosher salt (such as Diamond Crystal)
1 teaspoon finely grated lemon zest
½ teaspoon ground cinnamon
½ teaspoon baking powder
8 tablespoons (113 grams) butter (1 stick), cool
1 large egg, room temperature
1½ cups (192 grams) flour
1 jar 13 oz (370 grams) raspberry jam
Flaky salt, for sprinkling
Powdered sugar, for dusting

Instructions:

1. Preheat oven to 350°F. Foil sling a 9 x 9″pan, lightly grease, line with parchment, then lightly grease again.
2. In a food processor, pulse together ½ cup (60 grams) of the pecans, the brown sugar, salt, lemon zest, cinnamon and baking powder until very finely ground.
3. Add the butter and pulse until creamy and combined; stop to scrape down the sides of the food processor. Add the egg and pulse to evenly combine; stop to scrape down the sides of the food processor. Add the flour and pulse until just combined (do not overmix).
4. Put two-thirds (about 360 grams) of the dough into the prepared pan by taking clumps of dough and flattening them, then adding to the pan, and use an offset spatula to spread the dough into an even layer.
5. Bake until dry and lightly golden, about 20 minutes, rotating the pan front to back halfway through.

6. Remove from the oven but leave the oven on. Let cool slightly, about 15 minutes. In the meantime, finely chop the remaining ½ cup (60 grams) pecans and mix into the remaining cookie dough.
7. Whisk the jam slightly to make it easier to spread. Use an offset spatula to evenly spread the jam onto the crust. Again, flattening clumps of dough, evenly spread the remaining cookie dough over the jam and lightly sprinkle with flake salt.
8. Return to the oven and bake until the topping is browned and the jam is bubbling, about 30 minutes, rotating the pan front to back halfway through.
9. Cool completely, at least 1½ hours, then run an offset spatula along the edges to loosen and use the parchment to lift the bars out of the pan. Using a fine-mesh sieve, dust the powdered sugar.
10. Use a sharp knife to cut crosswise into three 3-inch-wide strips. Divide each strip into six 1½-inch-wide bars.
11. In an airtight container, the bars will keep at room temperature for up to 1 week.

Lemon Bars

By Gayle Trulli of Freehold, NJ – Honorable Mention

You only need 7 ingredients to make these lemon bars. The lemon curd filling is extra thick and creamy and sits on an irresistible butter shortbread crust. Always bake lemon bars at a lower temperature to avoid over-baking. They're simply the best lemon bars and are perfect for picnics, bake sales, spring brunches, baby showers, and bridal showers,

Author: Sally McKenney
Prep Time: 10 minutes Cook Time: 40 minutes
Total Time: 40 minutes Yield: 24 bars

Ingredients for the Shortbread Crust:

1 cup (16 tablespoons; 226g) unsalted butter, melted
½ cup (100g) granulated sugar
2 teaspoons pure vanilla extract
½ teaspoon salt
2 cup + 2 tablespoons (265g) all-purpose flour (spooned & leveled)

Ingredients for the Lemon Filling:

2 cups (400g) granulated sugar
6 tablespoons (46g) all-purpose flour
6 large eggs
1 cup (240ml) fresh lemon juice (about 4 lemons)
2 teaspoons fresh lemon zest, optional
Optional: confectioner's sugar for dusting

Instructions:

1. Preheat the oven to 325°F (163°C). Line the bottom and sides of a 9x13-inch glass baking pan (do not use metal) with parchment paper, leaving an overhang on the sides to lift the finished bars out (makes cutting easier!).
   Set aside.
2. **Make the crust:** Mix the melted butter, sugar, vanilla extract, and salt together in a medium bowl. Add the flour and stir to completely combine. The dough will be thick. Press firmly into prepared pan, making sure the layer of crust is

nice and even. Bake for 20-22 minutes or until the edges are lightly browned. Remove from the oven. Using a fork, poke holes all over the top of the warm crust (not all the way through the crust). A new step I swear by, this helps the filling stick and holds the crust in place. Set aside until step 4.

3. **Make the filling:** Sift the sugar and flour together in a large bowl. Whisk in the eggs, then the lemon juice and lemon zest (if using) until completely combined.

4. Pour filling over warm crust. Bake the bars for 22-26 minutes or until the center is relatively set and no longer jiggles. (Give the pan light taps with an oven mitt to test). Remove bars from the oven and cool completely at room temperature. I usually cool them for about 2 hours at room temperature, then stick them in the refrigerator for 1-2 more hours until chilled. I recommend serving chilled.

5. Once cool, lift the parchment paper out of the pan using the overhang on the sides. Dust with confectioner's sugar and cut into squares before serving. For neat squares, wipe the knife clean between each cut. Cover and store leftover lemon bars in the refrigerator for up to 1 week.

6. **Freezing Instructions:** Lemon bars can be frozen for up to 3-4 months. Cut the cooled bars (without confectioners' sugar topping) into squares, then place onto a baking sheet. Freeze for 1 hour. Individually wrap each bar in aluminum foil or plastic wrap and place it into a large bag or freezer container to freeze. Thaw in the refrigerator, then dust with confectioners' sugar before serving.

BAR COOKIES: TEEN

Cookie Dough Cheesecake Bars

By Ellie Wolff, Age 15 of Tinton Falls, NJ – 1st Place

Ingredients for Crust & Topping:

¾ cup (1½ stick) unsalted butter, softened, plus more for pan
1½ cups all-purpose flour
1 teaspoon kosher salt
½ teaspoon baking soda
½ cup dark brown sugar, packed
½ cup granulated sugar
1 large egg
1 ½ teaspoon pure vanilla extract
8 ounce semi-sweet chocolate chip

Ingredients for Cheesecake Filling:

2 packages of cream cheese, softened
¾ cup granulated sugar
2 tablespoons all-purpose flour
⅓ cup sour cream
3 large eggs
1 teaspoon pure vanilla extract
¼ teaspoon kosher salt

Instructions for Crust & Topping:

1. Arrange a rack in center of the oven, preheat to 350°F. Generously grease a 13 x 9″pan with butter and line with parchment, leaving an 2″overhang on both long sides. Grease parchment with butter.
2. In a medium bowl, whisk flour, salt and baking soda.
3. In a large bowl, use a handheld mixer, beat butter, brown sugar, and granulated sugar until light and fluffy. Beat in egg and vanilla. Add dry ingredients and beat on medium-low speed just until combined. Fold in chocolate chips.
4. Press about two-thirds of dough into bottom of prepared pan; refrigerate remaining dough until ready to use.
5. Bake crust until puffed and pale golden, 12 to 15 minutes.

Instructions for the Cheesecake Filling:

1. In a large bowl, using a handheld mixer on medium-high speed, beat cream cheese, granulated sugar, flour, and sour cream until smooth. Add eggs, vanilla, and salt and beat until combined. Pour egg mixture over crust.
2. Bake cheesecake until top no longer looks wet and just begins to set, but is still very jiggly all over, 20 – 25 minutes.
3. Crumble reserved dough into pea-sized pieces and sprinkle over cheesecake filling. Continue to bake until filling is set and topping is pale golden, 15-20 minutes more. Let’s cool.

BROWNIES: ADULT

Perfect Brownies

By Allison Grvwell of Marlton, NJ – 1st Place

Prep Time: 27 minutes Cook Time: 33 minutes
Total Time: 1 hour Serves: 12

Ingredients:

1 cup (2 sticks) salted butter
1 cup (10 oz) dark chocolate chips
1 cup granulated white sugar
¾ cup dark brown sugar, packed
4 large eggs
4 teaspoons pure vanilla extract
1 teaspoon kosher salt
1⅓ cups all-purpose flour
3 tablespoons cocoa powder
Optional additional dark chocolate for topping

Instructions:

1. Preheat the oven to 350°F. Butter 9x13″ dish.
2. In a saucepan, melt butter and chocolate chips over low heat. Stir for 4 minutes. Remove from heat and whisk in white and brown sugars.
3. Whisk in the eggs one at a time, beating well after each. Whisk in the vanilla and salt.
4. Sift the flour and cocoa over the chocolate mixture and mix gently using a rubber spatula.
5. Pour into prepared dish and spread evenly. Bake for 33 minutes or until toothpick comes out clean.
6. Let cool at least 20 minutes, then cut and enjoy!

Brownies

By Gayle Trulli of Freehold, NJ – 2nd Place

Ingredients:

1	cup of butter
2	tablespoons oil
2	cups of sugar
1	teaspoon vanilla
4	eggs
¾	cup cocoa
1¼	cups all-purpose flour
¼	teaspoon salt

Instructions:

1. Preheat the oven to 350°F. Grease 9x13″ pan.
2. In a large bowl, cream butter, oil and sugar. Add vanilla and then add eggs one at a time. Mix until fully incorporated.
3. In a separate bowl, combine cocoa, flour, and salt.
4. Gradually, add dry ingredients into wet ingredients. Do not over mix.
5. Bake for 25-30 minutes.

BROWNIES: CHILD

Brownies

By Lia Pearlberg, Age 12 of Marlboro, NJ – 1st Place

Ingredients:

1	cup (2 sticks) butter, cubed
2⅔	cups semisweet chocolate chips (reserve about ¾ cup of the chips for later)
2	teaspoons espresso powder
5	large eggs, room temperature
2	cups of sugar
1	teaspoon vanilla
½	teaspoon almond
2	cups all-purpose flour, minus 1½ tablespoons
½	teaspoon baking powder
½	teaspoon salt

Instructions:

1. Preheat the oven to 350°F. Grease and line a 9x13″ pan with parchment paper.
2. Melt the chocolate and butter in a double boiler.
3. Once the chocolate and butter is completely melted, remove from the heat. Fold in espresso powder and mix until fully incorporated.
4. Crack the eggs into a medium bowl and add the sugar, vanilla and almond extract. Beat with an electric hand mixer on high for 2-3 minutes.
5. Slowly pour the egg mixture into the cooled chocolate while stirring to incorporate.
6. Sift the flour, baking powder, and salt into another bowl and whisk afterwards if needed.
7. In two stages, gently fold (with a spatula) the dry ingredients into the chocolate mixture. Once everything is fully incorporated, add the reserved chocolate chips into the batter. Make sure not to over mix.
8. Once done, pour all the batter in the pan and level with spatula. Bake for 20-25 minutes. The top should look cracked, and the toothpick should bring back a little batter.
9. Let cool, then put into the fridge so it sets and is easy to cut later.
10. When ready to eat, cut into 12 pieces.

COOKIES: ADULT

S'mores Cookies

By Felicia Moran of Howell, NJ – 1st Place

Ingredients:

1¾	cups all-purpose flour
1	cup crumbled graham crackers, divided
½	teaspoon baking soda
14	tablespoons unsalted butter, divided
¾	cup dark brown sugar, packed
½	cup granulated sugar
1	teaspoon kosher salt
2	teaspoons pure vanilla extract
1	large egg
1	large egg yolk
1½	cup milk chocolate chips, divided
1	cup marshmallow. Plus, more for topping

Instructions:

1. Preheat the oven to 375°F. Adjust the oven rack to the middle position.
2. Mix the dry ingredients in a medium bowl, whisk together the flour, ¾ cup of graham crackers, and baking soda. Set aside.
3. **Brown the butter.** Cut the butter into 14 even sized pieces. In a medium skillet, melt 10 tablespoons of butter over medium-high heat, swirling to melt evenly. Stir and cook, scraping the bottom of the pan with a spatula, until butter is golden brown and nutty in aroma. Turn off the heat and remove the pan from the stove. Stir in the remaining 4 tablespoons of butter until completely melted.
4. **Combine the butter and sugar.** In a stand mixer fitted with the whisk attachment, add the melted butter to the mixing bowl. Add brown sugar, granulated sugar, salt, and vanilla. Whisk at a medium speed until combined.
5. **Mix the eggs.** Add the whole egg and yolk to the mixing bowl. Whisk on medium-high speed until smooth with no sugar lumps remaining. Let the mixture stand for 3 minutes. Repeat the whisking and resting process three more times: 30 seconds mixing at medium-high speed and 3 minutes of rest. After four total times, the mixture should be thick, smooth, and shiny.

6. **Add the dry ingredients.** Using a rubber spatula or wooden spoon, stir in the flour mixture until just combined. Stir in 1¼ cup chocolate chips and mini marshmallows. Give the dough a final stir to ensure no flour pockets remain.
7. **Chill the dough.** Transfer the mixing bowl to the refrigerator for 30 minutes, or until the dough firms up. The texture should not feel overly sticky.
8. **Make dough ball.** Take 2 tablespoons and roll into a ball. Press one marshmallow in the center of each ball, plus some of the remaining ¼ cup of chocolate chips and ¼ cup of crushed grahams.
9. **Arrange the dough.** Place the dough balls at least 2 inches apart on the parchment lined baking sheets.
10. **Baking the cookies.** Bake one tray at a time in the center position for 5 minutes, then rotate the baking sheet. Bake an additional 5 minutes or until the edges are golden brown and the centers look slightly undone.
11. The color will continue to darken during cooling. Place the baking sheets on a wire rack and cool.

Rainbow Stuffed Chocolate Chip Cookies

By Toni Toscano of Manalapan, NJ – 2nd Place

Ingredients for the Rainbow Cookies:

4½	cups flour
12	eggs
3	cups of sugar
3	cups (6 sticks) (24 oz) melted butter
3½	cups (24 oz) almond paste
1	red food coloring
1	green food coloring
1	jar apricot jam
1	jar raspberry jam

Instructions for the Rainbow Cookies:

1. Preheat the oven to 375°F. Line three 9x13″ pans with parchment paper.
2. In a large bowl, mix almond paste with sugar until it has a cornmeal consistency. Add eggs one at a time. Add flour. Mix well, add butter last.
3. Divide into 3 bowls. Use food coloring to make 1 red and 1 green.
4. Pour into three separate pans. Bake 14 minutes.
5. When cool spread raspberry jam on 1st layer and apricot jam on 2nd layer. Place 3rd layer on apricot jam.

Ingredients for the Double Chocolate Chip Cookies:

2½	cups flour
1	teaspoon salt
½	teaspoon baking soda
½	teaspoon baking powder
¼	teaspoon cake batter extract
1	cup (2 sticks) unsalted butter
2	cups of light brown sugar
¼	cup granulated sugar
½	cup applesauce
1	cup milk chocolate chips
1	cup dark chocolate chips

Instructions for the Double Chocolate Chip Cookies:

1. Preheat the oven to 350°F. Grease cookie sheet pans with baking spray or line with parchment paper.
2. In a large bowl, beat together the butter, granulated sugar and brown sugar until creamy. Add cake batter extract, and the eggs one at a time, mixing slowly after each addition.
3. In a separate bowl, combine the flour, baking soda, baking powder, and salt. Add this mixture into the wet ingredients, stirring until well combined. Fold in the chocolate chips. Chill for an hour.
4. Roll out cookie dough (chilled) and cut with round cookie cutter. Add 1 rainbow cookie in middle. Cut another cookie with cutter. Add jam to bottom layer and put in the top layer of cookie and seal. Bake 13 minutes.
5. Drizzle with chocolate and add a small piece of rainbow cookies on top.

Chocolate Chip Oatmeal Cookies

By Leah Nittoso of Howell, NJ – 3rd Place

Ingredients:

1	cup (2 sticks) butter
1	cup light brown sugar
½	cup granulated sugar
1	large egg
1	large egg yolk
1	tablespoon vanilla
¼	teaspoon espresso powder
2	cups of flour
1	cup rolled oats
1	teaspoon of baking powder
1	teaspoon of baking soda
1	teaspoon salt
3	cup chocolate chips

Instructions:

1. Preheat the oven to 325°F.
2. In a large bowl, beat butter, granulated sugar and light brown sugar until very smooth. Add egg, yolk and vanilla.
3. In a medium bowl, whisk flour, rolled oats, baking powder, baking soda, salt and espresso powder. Then add to wet ingredients (butter/egg mixture).
4. Mix well, scrape bowl, mix again. Add chocolate chips.
5. Scoop tablespoon sized, bake for 12-15 minutes.

Raspberry Thumbprint Cookies

By Grace McCaffrey of Red Bank, NJ – Honorable Mention

Ingredients:

2¼	cups all-purpose flour
½	teaspoon salt
1	cup (2 sticks) unsalted butter, room temperature
1	cup granulated sugar, divided
3	tablespoons light brown sugar
1	large egg yolk
1½	teaspoons vanilla extract
⅔	cup Darbo Raspberry Fruit Spread

Instructions:

1. Preheat the oven to 350°F. Line cookie sheet with parchment paper.
2. In a medium bowl, whisk together the flour and salt. Set aside.
3. In the bowl of a stand mixer fitted with the paddle attachment, beat the butter on medium speed for 1 minute. Add ½ cup of the granulated sugar and the brown sugar. Beat until light and fluffy, for about 2 minutes, scraping down the bowl as needed.
4. Add the egg yolk and vanilla extract and mix until well combined.
5. Add the dry ingredients and mix at low speed until just combined. Do not overmix.
6. Roll the dough into balls using about 1½ teaspoons of dough per cookie.
7. Place the remaining ½ cup granulated sugar in a small bowl and roll each dough ball in the sugar until evenly coated.
8. Arrange the cookies on parchment-lined baking sheets, spacing them about 2 inches apart.
9. Using your thumb or the rounded back of a teaspoon, gently press an indentation into the center of each cookie.
10. Transfer the baking sheets to the freezer and chill the cookies for 30 minutes.
11. Fill a small zip-top bag with the Darbo Raspberry Fruit Spread and snip a small corner from the bag. Pipe about ½ teaspoon of fruit spread into the center of each cookie. Do not overfill.
12. Bake one sheet at a time for 10-12 minutes, or until the edges are lightly golden.
13. Let the cookies cool on the baking sheet before transferring to a wire rack.

Chocolate Chip Cookies

By Gayle Trulli of Freehold, NJ – Honorable Mention

Ingredients:

2⅔	cups all-purpose flour
1	teaspoon of baking soda
1	teaspoon kosher salt
1¼	cup (2½ sticks) butter, melted
¾	cup light brown sugar, packed
½	cup granulated sugar
2	large eggs
1	teaspoon vanilla extract
1	cup semisweet chocolate chips
1	cup bittersweet chocolate chips

Instructions:

1. Preheat the oven to 350°F. Line baking sheet with parchment paper.
2. In medium bowl, whisk flour, baking soda and salt.
3. In a large bowl, whisk butter, brown sugar and granulated sugar until combined and creamy. Add eggs and vanilla extract and whisk to combine.
4. Add dry ingredients and stir with a rubber spatula until about halfway mixed in. Add chocolate chips until just combined. Cover bowl with plastic wrap and refrigerate for at least 4 to 24 hours.
5. Let dough come to room temperature. Arrange racks in upper and lower third of oven. Scoop dough onto parchment lined baking sheets. Bake 12-14 minutes until edges are golden brown and set. Transfer to wire rack, let cool slightly.

COOKIES: CHILD

Liberty Crescent Cookies

By Cassie Reed, Age 11 of Freehold, NJ – 1st Place

Ingredients:

1 cup (2 sticks) salted butter
½ cup sugar
1 teaspoon vanilla
2½ cups flour
2 cups of raw pecans
Powdered sugar for dusting

Instructions:

1. Preheat the oven to 350°F. Line baking sheets with parchment paper.
2. Chop pecans finely.
3. In a large bowl, cream butter, sugar and vanilla until light and fluffy.
4. Gradually add flour. Stir in pecans.
5. Shape rounded teaspoonfuls of dough into 2½ logs and shape into crescents. Place 1 inch apart on ungreased baking sheets or lined with parchment paper.
6. Baked for 14 minutes or until set and bottoms are lightly browned.
7. Let's stand for 2-3 minutes before removing to wire racks to cool. Dust with confectioner's sugar before serving.

Chocolate Chip Cookies

By William Ugolini, Age 8 of Brielle, NJ – 2nd Place

Ingredients:

1 cup granulated sugar
1 cup light brown sugar, packed
1 cup (2 sticks) salted butter, softened
1 teaspoon baking soda
1 teaspoon sea salt
½ teaspoon baking powder
2 cups chocolate chips
2 large eggs
2 teaspoons pure vanilla extract
3 cups all-purpose flour

Instructions:

1. Preheat the oven to 375°F (190°C). Line three baking sheets with parchment paper and set aside.
2. In a medium bowl, mix flour, baking soda, baking powder and salt. Set aside.
3. In a large bowl, cream together butter and sugars until combined.
4. Beat in eggs and vanilla until light (about 1 minute).
5. Mix in the dry ingredients until combined.
6. Add chocolate chips and mix well.
7. Roll 2-3 tablespoons (depending on how large you like your cookies) of dough at a time into balls and place them evenly spaced on your prepared cookie sheets.
8. Bake in preheated oven for approximately 8-10 minutes. Take them out when they are just barely starting to turn brown.
9. Let them sit on the baking pan for 5 minutes before removing to cooling rack.

Riggins Chocolate Chip M&M Cookies

By Riggins Currie, Age 7 of Howell, NJ – 3rd Place

Ingredients:

2⅓ cups flour
1 teaspoon salt
1 teaspoon of baking soda
1 cup (2 sticks) butter, room temperature
¾ cup granulated sugar
¾ cup brown sugar
1 teaspoon vanilla
2 large eggs
2 cups of chocolate chips
1 cup mini chocolate chips

Instructions:

1. Preheat the oven to 350°F. Lined baking sheets with parchment paper.
2. In a bowl sift together flour, salt and baking soda.
3. In another bowl, mix butter, granulated sugar, brown sugar and vanilla.
4. Add eggs, mix
5. Add dry ingredients to wet ingredients, mix until all incorporated.
6. Fold in all chocolate chips.
7. For large cookies use an ice cream scoop. Scoop cookies out and roll tops and sides into M&Ms.
8. Bake for approximately 10-12 minutes, until the edges are browning,