



The Baking ChocolaTess

# My All-Time Top 5 Popular Recipes

We took some of the most popular content from our blog and turned it into this beautiful eBook.

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Top 5 Recipes from the blog that are so popular, you'll want to try them too!

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# OMG! Soft-Batch Mini M&M & Chocolate Chip Cookies

Soft, fluffy, bakery style, really, really good cookies with random mini chocolate chips and mini M&M's in every bite. Addicting...of course! :)

*by Kim Lange*



**OMG! Soft-Batch Mini M&M & Chocolate Chip Cookies** could be the perfect ending (or start!) of each and every day, from this point forward.

## **OMG! Soft-Batch Mini M&M & Chocolate Chip Cookies:**

### **Ingredients**

1. 1/2 cup butter, softened
2. 1/2 cup granulated sugar
3. 1/2 cup packed brown sugar
4. 1 large egg
5. 1/2 teaspoon pure vanilla extract
6. 1 1/2 cups all purpose Flour
7. 1/4 cup vanilla instant pudding mix
8. 1/2 teaspoon baking soda
9. 1/2 teaspoon salt
10. 1 1/4 cup mini chocolate chips
11. 1 1/4 cups Mini M&M's
12. 1/2 teaspoon butter extract, optional

### **Instructions**

1. Preheat oven to 350 degrees F. and line a large baking sheet with parchment paper.
2. Using a mixer, in a large mixing bowl, cream together the butter and sugars well.
3. Add egg, vanilla (and butter extract, optional) and mix until well combined.
4. Next, add in the flour, instant pudding mix, baking soda and salt and mix in until just combined on low speed. (don't overmix) Then remove the mixer/beaters from the bowl.
5. Add in the mini chips and m&m's and stir in with a wooden spoon.
6. Using a medium or large cookie scoop, scoop and place dough scoops on baking sheet, 1 inch for medium cookies and 2 inches for large.
7. Bake for 10-12 minutes for medium and 12-14 for large.
8. Let cool on cookie sheet for 10 minutes before transferring to cooling rack.
9. Makes 2 dozen medium cookies or 18 large cookies.

# Amish Peanut Butter Cream Pie

They refer to 'Amish' as being plain, but there is nothing 'plain' about this dreamy, creamy, delicious and peanut buttery pie. The whipped cream adds a lightness.

*by Kim Lange*



## Amish Peanut Butter Cream Pie

### Ingredients

- 1 (9-inch) pie crust, baked and cooled

### Peanut Butter Crumbles

- 1/2 cup powdered sugar
- 1/4 cup creamy peanut butter

### Peanut Butter Filling

- 1 small box instant vanilla pudding
- 1 1/2 cups milk
- 1/2 cup peanut butter
- 1 cup whipped cream or 1 cup of cool whip
- 2 cups whipped cream or 1- 8 oz. container of cool whip for topping

### Peanut Butter Crumbles

- Using an electric mixer, in a medium bowl, add powdered sugar and peanut butter.
- Mix on medium speed until small peanut butter crumbles start to come together.
- If mixture is too powdery, simply add a few drops of water to the and larger nuggets will form.
- Add half the peanut butter nuggets to the bottom of the pie shell.

### Peanut Butter Filling

- Using a mixer, mix together the vanilla pudding, milk and peanut butter together for 2 minutes.
- Add in the whipped cream (make sure it's already whipped) and mix in lightly.
- Pour pudding into pie crust on top of the peanut butter crumbles and top with whipped cream.
- Add half the remaining peanut butter crumbles to the top whipped cream.
- Refrigerator for at least 1-2 hours to set up before cutting.

# Perfect Chocolate Chip Cookies

These perfect cookies are buttery, chewy, thick and chocked full of rich, semi-sweet chocolate chips. Absolutely divine!

*by Kim Lange*



- You must follow the directions to a 'T'. I read the comments on Williams Sonoma Taste and some of the issues were flat cookies and too many chocolate chips, so I did decrease the chocolate chips 1/4 cup for this recipe, which are still chocked full of chocolate chips.
- And to avoid ugly, flat cookies, be sure your butter is room temperature (not melted or even softened), and use a cooler dough vs. warm dough. Just pop it in the refrigerator a bit before baking if it feels warm.





**Prep Time-15 min/ Cook Time-12 min/ Total Time-27 min**

## **Ingredients**

1. 1/2 cup butter, softened
2. 1/2 cup granulated sugar
3. 1/2 cup packed brown sugar
4. 1 large egg
5. 1/2 teaspoon pure vanilla extract
6. 1 1/2 cups all purpose Flour
7. 1/4 cup vanilla instant pudding mix
8. 1/2 teaspoon baking soda
9. 1/2 teaspoon salt
10. 1 1/4 cup mini chocolate chips
11. 1 1/4 cups Mini M&M's
12. 1/2 teaspoon butter extract, optional

## **Instructions**

1. Preheat oven to 350 degrees F. and line a large baking sheet with parchment paper.
2. Using a mixer, in a large mixing bowl, cream together the butter and sugars well.
3. Add egg, vanilla (and butter extract, optional) and mix until well combined.
4. Next, add in the flour, instant pudding mix, baking soda and salt and mix in until just combined on low speed. (don't overmix) Then remove the mixer/beaters from the bowl.
5. Add in the mini chips and m&m's and stir in with a wooden spoon.
6. Using a medium or large cookie scoop, scoop and place dough scoops on baking sheet, 1 inch for medium cookies and 2 inches for large.
7. Bake for 10-12 minutes for medium and 12-14 for large.
8. Let cool on cookie sheet for 10 minutes before transferring to cooling rack.
9. Makes 2 dozen medium cookies or 18 large cookies.

# Soft Batch Chocolate Chip Cookies! Pure Nirvana!

Delectable, insane, buttery, rich, thick, soft-batch chocolate chip cookies are pure "Nirvana". You won't want to miss out on these!

*by Kim Lange*



*Soft Batch*  
Chocolate Chip Cookies

## **OMG Soft Batch Chocolate Chip Cookies! Pure Nirvana!**

### **Ingredients**

1. 14 tablespoons unsalted butter, softened
2. 1 cup granulated sugar
3. ½ cup light brown sugar
4. 2 eggs
5. 1 teaspoon vanilla extract
6. 2½ cups flour (+ a few extra tablespoons, see \*\* in directions below--I used 2 extra tablespoons)
7. 1 teaspoon baking soda
8. 1/2 teaspoon salt or sea salt
9. 3 cups, any variation of chocolate chips or chocolate chunks

### **Instructions**

1. Preheat the oven to 350 and line a few trays with baking paper.
2. In a metal bowl, place the butter inside the bowl and place in the preheating oven.
3. Leave it just for a few minutes, until the butter starts to melt around the outside (approx 1/2 of the butter melted). Take out of oven to cool.
4. Once the butter has cooled, add both sugars and beat with a mixer until light and fluffy.
5. Add the vanilla and eggs, beating between each addition just until mixed.
6. Add the flour, baking soda and salt or sea salt and beat on a low speed, just until combined.
7. \*\*If needed, add more flour, a tablespoon at a time, until the dough comes together in a ball and not sticking to the sides of the bowl.
8. Fold in the chocolate chips until just incorporated.
9. Use an ice cream or cookie scoop (1/4 cup for large, 1.5 tablespoons for medium) and drop the dough onto the prepared baking sheets, allowing room for spreading. Pat down cookies just a little and press additional chocolate chips on top of cookie dough if desired.
10. Bake one tray of cookies at a time, for 10-12 minutes for large, 8-9 for small. Don't over-bake and allow to cool on wire rack.
11. Makes 1 dozen large or 2 dozen small cookies.

# Awesome Country Apple Fritter Bread!

Fluffy, buttery, white cake loaf loaded with chunks of apples and layers of brown sugar and cinnamon swirled inside and on top. Simply Irresistible.

*by Kim Lange*



**Country Apple  
Fritter Bread**

## **Awesome Country Apple Fritter Bread**

### **Bread Loaf**

1. 1/3 cup light brown sugar
2. 1 teaspoon ground cinnamon
3. 2/3 cup white sugar
4. 1/2 cup butter, softened
5. 2 eggs
6. 1 1/2 teaspoons vanilla extract
7. 1 1/2 cups all-purpose flour
8. 1 3/4 teaspoons baking powder
9. 1/2 cup milk or almond milk
10. 2 apples, peeled and chopped (any kind), mixed with 2 tablespoons granulated sugar and 1 teaspoon cinnamon

### **Old-Fashioned Creme Glaze**

1. 1/2 cup of powdered sugar
2. 1-3 tablespoons of milk or cream- (depending on thickness of glaze wanted)

## Instructions

1. Preheat oven to 350 degrees. Use a 9x5-inch loaf pan and spray with non-stick spray or line with foil and spray with non-stick spray to get out easily for slicing.
2. Mix brown sugar and cinnamon together in a bowl. Set aside.
3. In another medium-sized bowl, beat white sugar and butter together using an electric mixer until smooth and creamy.
4. Beat in eggs, 1 at a time, until blended in; add in vanilla extract.
5. Combine & whisk flour and baking powder together in another bowl and add into creamed butter mixture and stir until blended.
6. Mix milk into batter until smooth.
7. Pour half the batter into the prepared loaf pan; add half the apple mixture, then half the brown sugar/cinnamon mixture.
8. Lightly pat apple mixture into batter.
9. Pour the remaining batter over apple layer and top with remaining apple mixture, then the remaining brown sugar/cinnamon mixture.
10. Lightly pat apples into batter; swirl brown sugar mixture through apples using knife or spoon.
11. Bake in the preheated oven until a toothpick inserted in the center of the loaf comes out clean, approximately 50-60 minutes.
12. To make glaze, mix powdered sugar and milk or cream together until well mixed.
13. Let cool for about 15 minutes before drizzling with glaze.



# Baking

Are you a baking nerd or a wanna-be baking nerd and want to learn more tips and tricks in the kitchen? I love learning new tips, hopefully you do too!

GIVE ME TIPS & TRICKS NOW!

Country Apple