



December 9th, 2015

Cookie Exchange

The holidays are just around the corner, and for many, that means cookie swap season is here! Cookie exchanges are a fun way to share and discover recipes.

We've kept our cookies simple this year, using the same formula with slight variations to create different cookies. Adding cocoa, dried cherries and chocolate chips makes our Double Chocolate Cherry Cookies, an elegant favourite; our homey Triple Chocolate Pecan Cookies feature oatmeal for extra chew, pecans for a satisfying crunch, and dark, milk, and white chocolate to please any chocolate lover. Finally, no one will expect the coconut in our Oatmeal Butterscotch Chip Cookies.

DOUBLE CHOCOLATE CHERRY COOKIES

Ingredients:

1 1/2 cups all-purpose flour
1/2 cup unsweetened cocoa powder, sifted
1/2 tsp baking soda
3/4 cup salted butter, softened
1/2 cup granulated sugar
1/2 cup packed dark brown sugar
1 large egg
1 tsp vanilla
3/4 cup dark chocolate chips
3/4 cup white chocolate chips
1/2 cup chopped dried cherries

Method:

ATCO Blue Flame Kitchen has provided Albertans with reliable answers to everyday household questions for more than 85 years. Visit us online for great recipes, how-to videos, kitchen safety tips and more at www.atcoblueflamekitchen.com or call 1.877.420.9090 toll-free.



1. Combine flour, cocoa powder and baking soda in a bowl; set aside.
2. Using medium speed of an electric mixer, beat butter until creamy. Add sugar and brown sugar; beat until fluffy.
3. Using low speed, beat in egg and vanilla until blended. Gradually beat in flour mixture just until combined.
4. Stir in dark chocolate chips, white chocolate chips and cherries. Cover and refrigerate for 30 minutes or until firm enough to handle.
5. Meanwhile, preheat oven to 350°F.
6. Shape dough into 1 inch balls.
7. Place balls 2 inches apart on parchment paper-lined cookie sheets.
8. Bake for 12 minutes or until edges of cookies are set.
9. Let cookies stand for 5 minutes on cookie sheets.
10. Remove from cookie sheets and cool on racks.
11. Store in an airtight container in a cool dry place for up to 1 week. May be frozen. *Makes about 4 1/2 dozen.*

TRIPLE CHOCOLATE PECAN COOKIES

Ingredients:

- 2 cups all-purpose flour
- 1 cup quick-cooking rolled oats
- 1 tsp baking powder
- 1 tsp baking soda
- 1/2 tsp salt
- 1 cup salted butter, softened
- 1 cup granulated sugar
- 1 cup packed golden brown sugar
- 2 large eggs
- 1 tsp vanilla
- 1 cup chopped dark chocolate
- 1 cup chopped milk chocolate
- 1 cup chopped white chocolate
- 1 cup chopped toasted pecans

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1. Preheat oven to 350°F.
2. Combine flour, oats, baking powder, baking soda and salt in a bowl; set aside.
3. Using medium speed of an electric mixer, beat butter until creamy. Add sugar and brown sugar; beat until fluffy.
4. Using low speed, beat in eggs and vanilla until blended. Gradually beat in flour mixture just until combined.
5. Stir in dark chocolate, milk chocolate, white chocolate and pecans.
6. Shape dough into 1 inch balls.
7. Place balls 2 inches apart on parchment paper-lined cookie sheets.
8. Bake for 12 - 14 minutes or until cookies are light golden around edges.
9. Let cookies stand for 5 minutes on cookie sheets.
10. Remove from cookie sheets and cool on racks.
11. Store in an airtight container in a cool dry place for up to 1 week. May be frozen. *Makes about 7 1/2 dozen.*

OATMEAL BUTTERSCOTCH CHIP COOKIES

Ingredients:

- 2 cups all-purpose flour
- 1 tsp baking powder
- 1 tsp baking soda
- 1 cup salted butter, softened
- 1 cup granulated sugar
- 1 cup packed golden brown sugar
- 2 large eggs
- 2 tbsp milk (2%)
- 2 tsp vanilla
- 2 1/2 cups old-fashioned rolled oats
- 1 cup unsweetened shredded coconut
- 1 cup milk chocolate chips
- 1/2 cup butterscotch chips
- 1/2 cup white chocolate chips

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Method:

1. Preheat oven to 350°F.
2. Combine flour, baking powder and baking soda in a bowl; set aside.
3. Using medium speed of an electric mixer, beat butter until creamy. Add sugar and brown sugar; beat until fluffy.
4. Using low speed, beat in eggs, milk and vanilla until blended. Gradually beat in flour mixture just until combined.
5. Stir in oats, coconut, milk chocolate chips, butterscotch chips and white chocolate chips.
6. Shape dough into 1 inch balls.
7. Place balls 2 inches apart on parchment paper-lined cookie sheets.
8. Bake for 10 - 12 minutes or until cookies are light golden around edges.
9. Let cookies stand for 5 minutes on cookie sheets.
10. Remove from cookie sheets and cool on racks.
11. Store in an airtight container in a cool dry place for up to 1 week. May be frozen. *Makes about 9 dozen.*