**Brown Sugar Based Dough**

*Makes 30 large cookies or 48 mini cookies*

3 ¼ cups flour

1 1/2 tsp. salt

1/2 tsp. baking powder

¼ tsp baking soda

1 cup butter, melted

1 ½ cups brown sugar

½ cup granulated sugar

1 Tbs. vanilla extract

2 eggs

2 cups mix-ins (chocolate chips, nuts, dried fruit, etc)

Combine flour, salt, baking powder, and baking soda and set aside.

In a separate, large, bowl, combine melted butter, brown sugar, granulated sugar, vanilla, and eggs. Beat with an electric mixer on medium-high speed until light and fluffy, or about 2 minutes. Mixture will resemble the color of peanut butter when finished.

Add the flour mixture to the butter mixture and mix on low speed just until barely combined. Add the mix-ins and mix, by hand, with a rubber spatula until fully incorporated.

Scoop the dough into balls using a cookie scoop and refrigerate or freeze until solid.

Preheat oven to 400 degrees and place the cookies about 1 ½ inches apart on parchment-lined cookie sheets. Bake for 7-10 minutes. When finished, the cookies will be slightly browned, but the center may appear slightly shiny. As soon as the cookies come out of the oven, tap slightly with a spatula to remove the “mounded” appearance. Cookies should look like a disk when finished.

**Sugar Cookie Based Dough**

*Makes 30 large cookies or 48 mini cookies*

3 1/2 cups flour

1 1/2 tsp. salt

1/2 tsp. baking powder

¼ tsp baking soda

1 cup butter, melted

1 ¾ cups granulated sugar

¼ cup brown sugar

1 Tbs. vanilla extract

2 eggs

1/3 cup sugar, sprinkles, or cinnamon sugar (add 1 tsp. cinnamon for CS)

Combine flour, salt, baking powder, and baking soda and set aside.

In a separate, large, bowl, combine melted butter, granulated sugar, brown sugar, vanilla, and eggs. Beat with an electric mixer on medium-high speed until light and fluffy, or about 2 minutes. Mixture will resemble the color of peanut butter when finished.

Add the flour mixture to the butter mixture and mix on low speed just until combined.

Scoop the dough into balls using a cookie scoop, roll in topping and refrigerate or freeze until solid.

Preheat oven to 400 degrees and place the cookies about 1 ½ inches apart on parchment-lined cookie sheets. Bake for 7-10 minutes. When finished, the cookies will be slightly browned, but the center may appear slightly shiny. As soon as the cookies come out of the oven, tap slightly with a spatula to remove the “mounded” appearance. Cookies should look like a disk when finished.

**Chocolate Based Dough**

*Makes 30 large cookies or 48 mini cookies*

2 1/2 cups flour

1 cup unsweetened cocoa powder

1 1/2 tsp. salt

1/2 tsp. baking powder

¼ tsp baking soda

1 cup butter, melted

1 cup brown sugar

1 cup granulated sugar

1 Tbs. vanilla extract

2 eggs

2 cups mix-ins (chocolate chips, nuts, dried fruit, etc)

Combine flour, cocoa powder, salt, baking powder, and baking soda and set aside.

In a separate, large, bowl, combine melted butter, brown sugar, granulated sugar, vanilla, and eggs. Beat with an electric mixer on medium-high speed until light and fluffy, or about 2 minutes. Mixture will resemble the color of peanut butter when finished.

Add the flour mixture to the butter mixture and mix on low speed just until barely combined. Add the mix-ins and mix, by hand, with a rubber spatula until fully incorporated.

Scoop the dough into balls using a cookie scoop and refrigerate or freeze until solid.

Preheat oven to 400 degrees and place the cookies about 1 ½ inches apart on parchment-lined cookie sheets. Bake for 7-10 minutes. When finished, the cookies will be slightly browned, but the center may appear slightly shiny. As soon as the cookies come out of the oven, tap slightly with a spatula to remove the “mounded” appearance. Cookies should look like a disk when finished.

**Oatmeal Cookies**

*Makes 30 large cookies or 48 mini cookies*

2 cups flour

3 ½ cups old fashioned rolled oats (not quick or instant)

1 1/2 tsp. salt

1 tsp. baking soda

1 cup butter, melted

1 cup brown sugar

1/2 cup granulated sugar

1 Tbs. vanilla extract

2 eggs

1 ½ cups toffee pieces

Combine flour, oats, salt, and baking soda and set aside.

In a separate, large, bowl, combine melted butter, brown sugar, granulated sugar, vanilla, and eggs. Beat with an electric mixer on medium-high speed until light and fluffy, or about 2 minutes. Mixture will resemble the color of peanut butter when finished.

Add the flour mixture to the butter mixture and mix on low speed just until barely combined. Add the toffee, by hand, with a rubber spatula until fully incorporated.

Scoop the dough into balls using a cookie scoop and refrigerate or freeze until solid.

Preheat oven to 400 degrees and place the cookies about 1 ½ inches apart on parchment-lined cookie sheets. Bake for 7-10 minutes. When finished, the cookies will be slightly browned, but the center may appear slightly shiny. As soon as the cookies come out of the oven, tap slightly with a spatula to remove the “mounded” appearance. Cookies should look like a disk when finished.

*Optional: For oatmeal raison, substitute half the toffee for raisins or other dried fruit*

**Peanut Butter Cookies**

*Makes 30 large cookies or 48 mini cookies*

3 cups flour

1 tsp. salt

2 tsp baking soda

1 cup butter, melted

1 1/2 cups brown sugar

1/2 cup granulated sugar

2 cups creamy peanut butter (must be “no stir”)

1 Tbs. vanilla extract

2 eggs

1 ½ cups peanut butter chips (optional)

Combine flour, salt, and baking soda and set aside.

In a separate, large, bowl, combine melted butter, brown sugar, granulated sugar, peanut butter, vanilla, and eggs. Beat with an electric mixer on medium-high speed until light and fluffy, or about 2 minutes. Mixture will lighten by about half when finished.

Add the flour mixture to the butter mixture and mix on low speed just until barely combined. Add the mix-ins and mix, by hand, with a rubber spatula until fully incorporated.

Scoop the dough into balls using a cookie scoop. Create a cross-hatch pattern using a fork or meat mallet and refrigerate or freeze until solid.

Preheat oven to 400 degrees and place the cookies about 1 ½ inches apart on parchment-lined cookie sheets. Bake for 7-10 minutes. When finished, the cookies will be slightly browned, but the center may appear slightly shiny.