

Desserts

- [Oreo Chocolate chip cookies](#)
- [Brownies](#)
- [Grandma Cornwall's Fluffy Pumpkin Pie](#)
- [Chocolate chip cookies](#)
- [Pumpkin Bread with Maple Glaze](#)

Oreo Chocolate chip cookies

Ingredients

- 2 $\frac{3}{4}$ cups all purpose flour
- 1 tsp baking soda
- $\frac{1}{2}$ tsp salt
- 2 cups chopped oreos, divided (about 15 cookies), Not oreo crumbs but crushed oreo pieces.

Place the oreos in a ziploc bag and use a rolling pin to crush them - then measure out 2 cups.

- 1 cup semi-sweet chocolate chips, divided
- 1 cup unsalted butter, room temperature, 2 sticks
- $\frac{3}{4}$ cup packed brown sugar
- $\frac{3}{4}$ cup granulated sugar
- 2 large eggs
- 1 tsp vanilla extract

Instructions

- 1 Preheat the oven to 350° F.
- 2 In a medium sized mixing bowl, combine the flour, baking soda, salt, 1 & 1/4 cups oreos, and 1/2 cup chocolate chips. If you do not want to press oreos or chocolate chips on the outside of each dough ball before baking, add all of the oreos and chocolate chips now. Set aside.
- 3 In a large mixing bowl, beat the butter, brown sugar and granulated sugar with an electric mixer until blended, about 1 minute. Add the in eggs and vanilla, beat again until mixed.
- 4 Gradually add in the flour mixture, mixing on low or with a spatula just until combined.
- 5 Line a baking sheet with a silicone baking mat or parchment paper. Use a cookie scoop to form dough balls. Press the remaining oreos and chocolate chips onto the outsides of the dough balls. Place 6-8 cookies on a tray, about 3 inches apart. Bake for 10-12 minutes, or until the edges are light brown and the center is puffy. I like to slightly under bake these cookies so when they cool, they are soft and chewy! Allow the cookies to cool for 15 minutes before removing them from the baking sheet. Store in an air tight container.

Brownies

BEST Ever Super Chewy Gooney Brownies

4.96 from 106 votes

[Easy one bowl BEST Ever Super Chewy Gooney Brownies | lecremedelacrumb.com](https://lecremedelacrumb.com)

These are hands down, the BEST Ever Super Chewy Gooney Brownies made in one bowl for an easy cleanup recipe that will become your go-to cocoa powder brownies. These babies are every bit as rich and tasty, chewy and chocolatey as they look!

Prep Time: 15 minutes minutes
Cook Time: 35 minutes minutes
0 minutes minutes
Total Time: 50 minutes minutes

Servings:12 brownies

Ingredients

- 1 cup (two sticks) butter, softened (if using unsalted, increase salt to 1 teaspoon)
- 1 cup semi-sweet chocolate chips
- ½ cup milk chocolate chips
- 1 ¼ cups sugar
- 1 cup brown sugar
- 1 tablespoon vanilla extract
- 3 large eggs
- 1 ¼ cups flour
- ½ teaspoon salt
- ½ cup unsweetened cocoa powder
- ice cream and hot fudge sauce for serving, optional

Instructions

1. Preheat oven to 350 degrees and line a [9x9 inch pan](#) with nonstick foil or parchment paper. In a large [microwave safe bowl](#), microwave semi-sweet chocolate chips for 1 1/2-2 minutes, allow to rest for a couple of minutes before stirring until smooth.
2. Add butter, sugars, vanilla, and eggs and mix well. Whisk in flour, salt, and cocoa powder until incorporated. Stir in milk chocolate chips.
3. Transfer batter to prepared pan and bake for 35-40 minutes. *For chewier brownies, cook a little longer, closer to 40-42 minutes. For fudgier, gooey brownies, a little less cooking time, closer to 35.
4. Serve immediately with ice cream and hot fudge sauce, or allow to cool completely (best for ultra chewy brownies) before cutting into squares and serving. If you like the chewier texture but still want to serve them warm with ice cream, you can pop them in the microwave individually for about 20 seconds to heat them up.

Notes

Flavor tip: Stir in 1 cup mini marshmallows just before baking.

Nutrition

Calories: 448 kcal, Carbohydrates: 59 g, Protein: 5 g, Fat: 23 g, Saturated Fat: 7 g, Trans Fat: 1 g, Cholesterol: 42 mg, Sodium: 299 mg, Potassium: 203 mg, Fiber: 3 g, Sugar: 44 g, Vitamin A: 744 IU, Vitamin C: 1 mg, Calcium: 43 mg, Iron: 2 mg

Recipe from: https://www.lecremedelacrumb.com/wprm_print/best-ever-super-chewy-gooey-brownies

Grandma Cornwall's Fluffy Pumpkin Pie

Grandma Cornwall's Fluffy Pumpkin Pie

Mix together

3 ½ cups pumpkin

1 tsp salt

1 cup @ of Lt brown & white sugar

3 Tbl @ of molasses & rum

3 tsp @ of cinnamon, ginger

¼ tsp @ of nutmeg & cloves

4 egg yolks (5 egg whts)

1 cup heavy cream

¾ cup milk or more.

Beat 5 eggs whites till foamy

Add pinch of salt & beat till soft peaks.

Sprinkle 2 Tbl sugar

Beat until stiff shining peak

Beat ¼ of egg whites into pumpkin mix.

Fold in the rest of egg whites. Pour into crusts.

Bake at 450 for 15 minutes

Reduce to 375 for 15 minutes

Reduce to 350 for 15 minutes

Or until filling is done

Cornwall Pie Crust (Makes 5 Crusts)

4 c flour

13¼ cup Crisco

1 Tbl sugar

2 tsp salt

1 Tbl vinegar

1 egg

1 1/2 cup cold water

Sift dry ingred, mix liquids

Combine & chill for 15 minutes

Makes 2 1/2 cursts

Pie crust

Description

This recipe is enough for a double crust pie. If you only need 1 crust for your pie, freeze the other half per the Freezing Instructions below. Is your pie dough tearing, cracking, or crumbling as you try to roll it out? See recipe Notes.

Ingredients

- 2 and 1/2 cups (315g) **all-purpose flour** ([spooned & leveled](#)), plus more for shaping and rolling
- 1 teaspoon **salt**
- 6 Tablespoons (85g) **unsalted butter**, chilled and cubed
- 2/3 cup (130g) **vegetable shortening**, chilled
- 1/2 cup (120ml) **ice cold water**

Instructions

1. Whisk the flour and salt together in a large bowl.
2. Add the butter and shortening. Using a [pastry cutter](#) or two forks, cut the butter and shortening into the mixture until it resembles coarse meal (pea-sized bits with a few larger bits of fat is OK). In this step, you're only breaking up the cold fat into tiny little flour-coated pieces; you're not completely incorporating it. Do not overwork the ingredients.

3. Measure 1/2 cup (120ml) of water in a cup. Add ice. Stir it around. From that, measure 1/2 cup (120ml) of water, since the ice has melted a bit. Drizzle the cold water in, 1 Tablespoon (15ml) at a time, and stir with a rubber spatula or wooden spoon after every Tablespoon has been added. Stop adding water when the dough begins to form large clumps. I always use about 1/2 cup of water, and need a little more in dry winter months. Do not add any more water than you need.
4. Transfer the pie dough to a floured work surface. Using floured hands, fold the dough into itself until the flour is fully incorporated into the fats. The dough should come together easily and should not feel overly sticky. Avoid overworking the dough. **If it feels a bit too dry or crumbly**, dip your fingers in the ice water and then continue bringing dough together with your hands. **If it feels too sticky**, sprinkle on more flour and then continue bringing dough together with your hands. Form it into a ball. Use a sharp knife to cut it in half. If it's helpful, you should have about 1 lb, 8 ounces dough total (about 680g). Gently flatten each half into 1-inch-thick discs using your hands.
5. Wrap each tightly in plastic wrap. Refrigerate for at least 2 hours and up to 5 days.
6. After the dough has chilled for at least 2 hours, you can roll it out. Work with one crust at a time, keeping the other in the refrigerator until you're ready to roll it out. Lightly flour the work surface, [rolling pin](#), and your hands, and sprinkle a little flour on top of the dough. Use gentle-medium force with your rolling pin on the dough—don't press down too hard on the dough; you're not mad at it! When rolling dough out, start from the center and work your way out in all directions, turning the dough with your hands as you go. Between passes of the rolling pin, rotate the pie crust and even flip it, to make sure it's not sticking to your work surface. Sprinkle on a little more flour if it's sticking; don't be afraid to use a little more flour. If you notice the dough becoming a lopsided circle as you're rolling it out, put down the rolling pin and use your hands to help mold the dough back into an even circle. Roll the dough into a very thin 12-inch circle, which is the perfect size to fit a 9-inch pie dish. Your pie dough will be about 1/8 inch thick, which is quite thin. Visible specks of butter and fat in the dough are perfectly normal and expected.
7. Because your dough is so thin, use your rolling pin to help transfer the pie crust to the pie dish. Carefully roll one end of the circle of dough gently onto the rolling pin, rolling it back towards you, slowly peeling it off the work surface as you go. Pick it up, and carefully roll it back out over the top of the pie dish. It's helpful to watch how I do it in the video below.
8. Proceed with the pie per your recipe's instructions. If your dough requires par-baking, see helpful [How to Par-Bake Pie Crust](#) tutorial.

<https://www.youtube.com/embed/mxy9Je2yYzk?feature=oembed>

Notes

1. **Make Ahead & Freezing Instructions:** Prepare the pie dough through step 5 and freeze the discs for up to 3 months. Thaw overnight in the refrigerator before using in your pie recipe.

2. **Special Tools** (affiliate links): [Large Glass Mixing Bowl](#) | [Pastry Cutter](#) | [Rolling Pin](#) | *For more tools you may need to completely assemble and bake your pie, see my [10 Best Pie Baking Tools](#) list.*
3. **Salt:** Use regular table salt. If using kosher salt, use 1 and 1/4 teaspoons.
4. **Shortening:** This recipe uses a butter and shortening combination. Butter for flakiness and flavor, and shortening for its high melting point and ability to help the crust hold shape. You can use butter-flavor shortening if desired. If you want to skip the shortening, feel free to try this [all-butter pie crust](#) instead. Some readers have substituted lard for shortening in this recipe with success.
5. **Can I use a food processor?** You can use a food processor to bring the dough ingredients together in step 1, but I find it quickly overworks the dough. For best results and a light, flaky crust, I recommend a [pastry cutter](#).
6. **Pie dough is dry & cracking around edges when rolling:** Use enough ice water when preparing the pie dough. If you work the fats into the dry ingredients too much, the dough will feel too wet before you can add enough water. (And the dough will be dry and thirsty.) Do not overwork the fats in the dry ingredients—you still want those nice crumbs. If it's too late and you notice the edges of your pie crust are cracking as you roll it out, dip your fingers in ice-cold water and meld the edges back together. Wait a minute, and then try rolling out again.
7. **Pie dough is falling apart & crumbling when rolling:** The dough is likely crumbling because there's too much fat, and not enough flour and water. Again, this is usually a result of fat being worked in too much, which can easily happen if the ingredients weren't cold enough. (Refrigerate those dry ingredients before you start!) If it's too late and the pie dough is crumbling as you roll it out, try adding more water AND more flour. Sprinkle a tiny bit of ice water and flour onto the cracks and crumbled pieces, and gently work it all in with your fingers. Wait a minute, and then try rolling out again.
8. **More Crusts:** If you need more than 2 pie crusts, make another separate batch of dough. Doubling or tripling the recipe leads to over- or under-working the dough, which ruins all of your efforts.

Chocolate chip cookies

Cookie

Paula Bittle Taylor My all time favorite salted chocolate chip cookies [👉](#)

Thank you @square culinary team for this recipe!

- 2+3/4 Cups All Purpose Flour
- 1 tsp Baking Powder
- 2 tsp Kosher Salt (I recommend Diamond Crystal)
- 1 Cup Butter, slightly softened
- 1 Cup Dark Brown Sugar, packed
- 1/2 Cup Sugar
- 2 Eggs
- 1 Tbsp Vanilla Extract
- 14 oz. (4 Bars) High Qual Dark Chocolate (I use 72% - 78% dark), roughly chopped
- Maldon Sea Salt
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- 1 [👉](#) Preheat the oven to 350°F.
- 2 [👉](#) Sift (or mix) flour, baking powder, and salt together.
- 3 [👉](#) In a separate bowl, beat together butter (slightly softened), brown sugar, and granulated sugar for 2-3 minutes.
- 4 [👉](#) Beat in eggs and vanilla, and then scrape down the bowl.
- 5 [👉](#) Gradually add flour mixture to the butter mixture, and beat until well blended.
- 6 [👉](#) Roughly chop the chocolate and then add to the cookie dough, stir to combine.
- 7 [👉](#) With a heaping 2 oz. scoop, drop cookies onto parchment paper lined sheet pans 3 inches apart to give room for expansion. Work in batches if needed, making sure not to overcrowd the pans.
- 8 [👉](#) Top each cookie dough ball with a pinch of Maldon sea salt.
- 9 [👉](#) Bake cookies for 12-14 minutes or until golden brown on the edges. Enjoy!

[👉](#) 20 minute prep time + 15 minute cook time

Recipe makes 28 cookies

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Pumpkin Bread with Maple Glaze

Pumpkin Bread with Maple Glaze

Author: Jenna Barnard

Total Time: 2 hours 20 minutes Yield: 1 loaf

Moist pumpkin bread with a crunchy pumpkin spice streusel topping and maple glaze. It's seriously the BEST pumpkin bread recipe!

Ingredients

Pumpkin Spice Streusel

- 1/4 cup (55g) unsalted butter, melted
- 1/2 cup (65g) all-purpose flour
- 1/4 cup (50g) light brown sugar, packed
- 2 tbsp granulated sugar
- 1/2 tsp pumpkin pie spice

Pumpkin Bread

- 1 15oz can pure pumpkin puree *SEE NOTES
- 1 cup (200g) granulated sugar
- 1/2 cup (100g) light brown sugar, packed
- 1/2 cup (100ml) vegetable oil
- 2 large eggs
- 1/2 tsp vanilla extract
- 1/2 cup (110ml) milk
- 1 3/4 cups (230g) all-purpose flour
- 1 tsp baking soda
- 1 tsp cinnamon
- 3/4 tsp pumpkin pie spice
- 1/2 tsp kosher salt

Maple Glaze

- 1/2 cup (60g) powdered sugar

1/4 cup (85g) pure maple syrup

Instructions

Pumpkin Spice Streusel

In a small bowl, mix together all of the ingredients and place in the fridge while you make the pumpkin bread.

Pumpkin Bread

Preheat the oven to 325F**SEE NOTES, grease the inside of a 9×5 loaf pan, and line with parchment paper. Make sure the paper comes up and over the two longest sides of the pan so it's easy to lift out.

In a bowl, whisk together the dry ingredients (flour, baking soda, cinnamon, pumpkin pie spice, salt) and set aside.

Using an electric mixer or a whisk, mix together the sugars, pumpkin, and oil until fully combined. Then mix in the eggs and vanilla.

Mix in half of the dry ingredients, then the milk, and then the rest of the dry ingredients until you get a smooth batter.

Pour it into the prepared pan and spread it even.

Take the streusel out of the fridge and break it up using a knife or fork to create uniform crumps.

Completely cover the top of the batter in streusel and bake for 1 hr and 20 minutes or until a toothpick in the middle comes out clean. If it needs more time, keep adding 5 minutes until it's ready.

Maple Glaze

While the bread bakes, mix together the powdered sugar and maple syrup.

With the bread fresh from the oven, pour the glaze on top of the hot loaf.

Let the pumpkin bread cool for about 20 minutes then remove from the pan and slice. Serve warm or store in an air tight container in the fridge. Enjoy!