

Chocolate Chip Meringue Cookies



Ingredients: (yields 12-18 meringues)

- 4 egg whites
- 1/4 teaspoon salt
- 1/4 teaspoon cream of tartar
- 1 tablespoon vanilla extract
- 1 1/4 cups granulated sugar
- 1 cup mini semi-sweet chocolate chips

Instructions:

1. Preheat oven to 300 degrees. Line baking sheets with parchment paper.
2. Beat egg whites, salt, cream of tartar and vanilla on medium until soft peaks form.
3. Gently fold in chocolate chips.
4. Use 1/4 batter for each cookie. Drop onto cookie sheet.
5. Bake at 300 degrees for 30 minutes or until cookies are fully cooked and start to turn light brown.
6. Turn oven off and let cookies sit for another 30 minutes.
7. Serve immediately or store in an airtight container.



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Judy's Black Bottom Cupcakes



Ingredients: (yields 18 cupcakes)

- 1 8-ounce package of cream cheese
- 1 egg
- 1/3 cup granulated sugar
- 1/8 teaspoon salt
- 1 cup miniature chocolate chips
- 1 1/2 cups of flour
- 1 cup granulated sugar
- 1/4 cup unsweetened cocoa powder (for baking)
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 1 cup water
- 1/3 cup vegetable oil
- 1 teaspoon vanilla extract
- 1 tablespoon cider vinegar

Instructions:

1. Preheat oven to 350 degrees.
2. Line muffin tins (either mini tins or regular) with paper cups.
3. In bowl, gently beat (until fluffy): cream cheese, egg, 1/3 cup sugar and salt. Add chocolate chips.
4. In large bowl, sift together flour, 1 cup sugar, cocoa, baking soda and salt.
5. Make a hole in the center of the dry mixture and pour in: water, oil, vanilla and vinegar. Blend together.
6. Fill muffin tins only 1/3 full with batter and top with a nice heaping dollop of cream cheese mixture. Make certain you don't use too much batter or the cupcakes will bake over the cream cheese.
7. Bake in oven for approximately 30 minutes.
8. Cool on wire rack.



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Banana Chocolate Chip Loaf



Ingredients: (yields 1-2 loaves)

1/2 c unsalted butter (room temperature)
1 2/3 c sugar
2 eggs slightly beaten
1/4 tsp salt
1 1/2 tsp baking powder
1 1/2 tsp baking soda
1 pint sour cream (low fat or we like regular)
3 mashed bananas
2 c flour
1/4 tsp salt
1 tsp vanilla
1-2 c mini chocolate chips or 1 1/2 cups regular

Instructions:

1. Preheat oven to 350 degrees F.
2. Cream butter & sugar in electric mixer
3. Slowly add eggs & salt & mix well
4. Dissolve baking powder & baking soda in sour cream (sour cream will begin to foam, then add to above mixture)
5. Slowly add banana pulp
6. Slowly add flour
7. Add vanilla
8. Add mini chocolate chips to mixture - if using regular sized chips, make sure they are coated in flour to prevent them from sinking to the bottom of loaf
9. Grease 2 loaf pans with butter & pour batter into both pans 3/4 of the way
10. Bake @ 350 for 90 minutes*
11. Let cool on wire rack, release from pan once cooled - sprinkle confectioner's sugar on top prior to serving
12. This bread freezes well & tastes just as good, if not better, when it's still cold in the center!

* Number of loaves baked will vary on size of pan. Recipe calls for large loaf pan size 10x5 and small loaf pan 8x4. Baking times will vary. Be sure to check your loaves after an hour by placing a toothpick or skewer in the center. If it comes out clean, your loaf is ready.

** Smaller loaf pans will bake faster.



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Pumpkin Chip Brownies



Ingredients:

- 1 1/2 cups of sugar
- 2 eggs
- 1 15.5 ounce can of pumpkin puree
- 1/4 teaspoon salt
- 1 teaspoon nutmeg
- 1 teaspoon baking soda
- 2 cups flour
- 1/2 cup canola oil
- 1/2 cup water
- 1 teaspoon cinnamon
- 12 ounces chocolate chips

Instructions:

1. Preheat oven to 350 degrees F (175 degrees C). Grease a 9×13 inch pan.
2. In a medium bowl, beat sugar and oil.
3. Gradually add in eggs, water and pumpkin.
4. Add in the remainder of ingredients until thoroughly blended. Then mix in chips.
5. Bake at 350 degrees for 35 minutes or until toothpick (through center of brownie) comes out clean.



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