

# CREATIVE RESOURCE

## WE BAKE FOR CHANGE RECIPES



### COOKIE LOLLIPOPS

If a warm cookie fell in love with a popsicle, you'd get this melt-in-your-mouth treat.

#### Ingredients

##### COOKIES

- 1 cup (250 mL)** all-vegetable shortening
- ¾ cup (175 mL)** packed brown sugar
- ½ cup (125 mL)** sugar
- 2 tbsp (30 mL)** milk or water
- 2 tsp (10 mL)** vanilla extract
- 2** eggs
- 2 ¼ cups (550 mL)** all-purpose flour
- 1 tsp (5 mL)** baking soda
- ½ tsp (2 mL)** salt
- 2 cups (500 mL)** chocolate chips (semi-sweet, milk, white or a combination)

##### DECORATION

- 1 cup (250 mL)** semi-sweet chocolate, melted

##### TOOLS

- baking sheets •parchment paper •dry measuring cups •measuring spoons •handheld or stand electric mixer
- 1 large mixing bowl •36 wooden sticks •wire cooling racks

#### Directions

- 1. Preheat** oven to 350°F (180°C). Line baking sheets with parchment paper.
- 2. Beat** shortening, sugars, milk and vanilla in bowl until creamy. Beat in eggs, one at a time. Add flour, baking soda and salt, mixing until incorporated. Add in chocolate chips.
- 3. Roll** 2 tbsp (30 mL) of dough into a ball. Insert wooden stick in centre. Place on prepared baking sheets 2" (5 cm) apart. Flatten cookies slightly.
- 4. Bake** in preheated oven 12 to 14 minutes or until cookies are golden and just set. Cool on baking sheets for 3 minutes. Gently remove to wire racks and cool completely.
- 5. Drizzle** cooled cookies with melted chocolate.

### APPLESAUCE OATMEAL COOKIES

Criss-cross applesauce and oatmeal to make these delicious cookies. Don't be surprised by how quickly these go!

#### Ingredients

- 1 cup (250 mL)** packed brown sugar
- ¾ cup (175 mL)** unsweetened applesauce
- ¼ cup (50 mL)** butter, melted
- 1** egg
- 1 tsp (5 mL)** vanilla extract
- 1 ¾ cups (425 mL)** oats
- 1 ½ cups (375 mL)** all-purpose flour
- 1 tsp (5 mL)** baking powder
- 1 tsp (5 mL)** baking soda
- 1 tsp (5 mL)** cinnamon
- ½ tsp (2 mL)** salt
- ½ cup (125 mL)** raisins
- ½ cup (125 mL)** semi-sweet chocolate chips

##### TOOLS

- baking sheets •parchment paper •large mixing bowl •dry measuring cups •measuring spoons •wooden spoon •wire cooling rack

#### Directions

- 1. Preheat** oven to 350°F (180°C). Line baking sheets with parchment paper.
- 2. Stir** together brown sugar, applesauce, butter, egg and vanilla in a large mixing bowl. Mix in oats, flour, baking powder, baking soda, cinnamon and salt until ingredients are combined well. Stir in raisins and chocolate chips.
- 3. Place** by rounded tablespoon (15 mL) 2" (5 cm) apart on prepared baking sheets.
- 4. Bake** in preheated oven 12 to 13 minutes or until golden. Cool on wire cooling rack.