

# The BEST Chewy Sugar Cookies Recipe!

## Ingredients

- 1 cup (2 sticks) butter, softened
- 1½ cups granulated sugar
- 1 egg
- 2¼ cups all-purpose flour
- ½ teaspoon baking powder
- ½ teaspoon Kosher salt
- 1 teaspoon vanilla
- ¼ cup granulated sugar for rolling cookies

## Instructions

1. Preheat oven to 350° F. Line cookie sheets with parchment paper or a nonstick baking mat.
2. Cream together butter and granulated sugar until light and fluffy, about 3 minutes. Add egg and mix until well-combined.
3. Stir in flour, baking powder, salt, and vanilla.
4. Scoop cookie dough by the tablespoon full and roll into a ball.
5. Add granulated sugar to a large bowl for rolling cookie dough in before baking. Place each ball of cookie dough into the bowl of granulated sugar and roll to coat well. Place cookie dough onto baking sheet, spacing about 1½-inches to 2 inches apart. Lightly press each cookie down. Bake for 8 to 10 minutes or until lightly browned.

# GREEK SALAD KABOBS

## INGREDIENTS

1 tablespoon  
fresh lemon juice  
1/2 teaspoon  
grated lemon zest  
1 tablespoon  
olive oil  
2 teaspoons  
finely chopped fresh mint (or 1/2 teaspoon dried)  
1  
small garlic clove, peeled and minced or put through a garlic press  
1  
8-ounce block feta cheese, cut into cubes  
1  
cucumber, quartered lengthwise, and cut into cubes  
1 pint  
(2 cups) cherry tomatoes  
1 cup  
pitted black or green olives

## INSTRUCTIONS

1. Put the lemon juice and zest, olive oil, mint, and garlic in the bowl and mix well. Add the feta and gently stir. Leave it to marinate while you prepare the other ingredients.
2. Thread the marinated feta, cucumber, tomatoes, and olives onto the skewers, alternating and arranging them however you like. (Tip: Push the skewers slowly and gently through the cheese cubes so that they won't be inclined to crumble.) Serve right away.

# Herby filo triangles

- 1 bunch English spinach
- 500g ricotta
- 1/2 cup basil, chopped
- 1/4 cup dill, chopped
- 2 shallots, pale part only, finely diced
- 1 clove garlic, crushed
- 1 egg, lightly beaten
- 375g filo pastry
- 1/2 cup (125g) butter, melted

## method

1. Preheat oven to 180C (200C fan-forced).
2. Remove spinach leaves from stems and place in a colander. Pour over boiling water until wilted. Drain and squeeze out remaining liquid. Chop finely.
3. Place spinach in a bowl with ricotta, herbs, shallots, garlic and egg. Season and combine well.
4. Remove pastry from packaging and, before unrolling, cut block into five even pieces. Unroll and stack strips in a single pile. Cover with a damp tea towel.
5. Place a strip of pastry on the kitchen bench or a large chopping board. Brush with butter. Top with a second strip. Place a spoonful of ricotta mixture at one end. Fold over to form a triangle shape. Continue folding over until you reach the end. Brush with butter and press to seal. Continue with remaining ingredients.
6. Place triangles on a tray lined with baking paper. Brush tops with melted butter. Bake for 12 minutes until puffed and golden.

# Goopy S'mores Bars

## *Ingredients*

2/3 cup sugar

1/2 cup butter or margarine, softened

1/2 teaspoon vanilla

1 egg

2 1/3 cups graham cracker crumbs

1/3 cup Gold Medal™ all-purpose flour

1/8 teaspoon salt

1 bag (11.5 oz) milk chocolate chips (2 cups)

1 jar (7 oz) marshmallow creme

1 cup miniature marshmallows

## *Steps*

- **1**  
Heat oven to 350°F. Grease bottom and sides of 13x9-inch pan with shortening or cooking spray.
- **2**  
In large bowl, beat sugar, butter, vanilla and egg with electric mixer on medium speed, or mix with spoon, until light and fluffy. Stir in graham cracker crumbs, flour and salt. Reserve 2 cups graham cracker mixture. Press remaining mixture in pan for crust.
- **3**  
Sprinkle chocolate chips over crust; press slightly. Drop marshmallow creme by tablespoonfuls over chocolate chips. Wet back of tableware spoon and use to lightly spread marshmallow creme. Sprinkle with marshmallows. Sprinkle with reserved crumb mixture; press lightly.
- **4**  
Bake 17 to 22 minutes or until marshmallows are puffed and light golden brown. Cool at least 30 minutes. For bars, cut into 6 rows by 4 rows.

## Homemade Cinnamon Sugar Pita Chips

### **Ingredients**

- 4 pita rounds (I used whole wheat)
- 4 tbsp butter or coconut oil, melted
- 4 tsp granulated sugar
- 1 tsp ground cinnamon

### **Instructions**

1. Preheat oven to 400°F. Line a baking sheet with aluminum foil and lightly spray with cooking spray. Cut each pita into eight equally-sized wedges. In a small bowl, stir together the granulated sugar and cinnamon.
2. Brush both sides of each pita wedge with melted butter (or coconut oil, if using). Sprinkle cinnamon/sugar mixture evenly over both sides of the pita wedges, and place on baking sheet in a single layer.
3. Bake for 12-15 minutes, or until wedges have crisped up to your liking. Let cool and enjoy!