



BROWNED BUTTER & STRAWBERRY RICE CRISPY TREATS

INGREDIENTS

- 9 ounces of melted brown butter
- (2) 10 ounce bags of mini marshmallows
- 1.8 ounces of freeze dried strawberries
- (1) 12 ounce box of rice crispies
- 1 teaspoon vanilla
- 1 teaspoon salt
- Optional: toasted almonds
- Optional: CANDY! SPRINKLES! MELTED CHOCOLATE!



DIRECTIONS

- 1. Over a low heat, melt the butter and allow it to simmer until the milk solids start to brown. Once you start to see little brown flecks immediately pull it from the heat.*
- 2. Prepare the marshmallows by placing them in a large stock pot. Add the salt and vanilla to this mixture and set aside.*
- 3. While the butter is still hot and browned, add it to the marshmallow mixture. Place the pot back on the heat and continue to cook at a low temperature until the marshmallows are completely melted.*
- 4. Meanwhile, in a large bowl mix the freeze dried strawberries, almonds, and rice crispy treats together.*
- 5. Once the marshmallows are melted mix in the dry rice crispy mixture and stir with a spatula until totally it comes together.*
- 6. Pour the mixture into a prepared 9X13 pan. Allow to cool completely.*
- 7. Bonus points if you want to make them cute by topping them with sprinkles, M&M's, melted chocolate, and other various candies.*

INSPIRATION
PHOTOGRAPHS
FOR FUN
DECORATING

PREP TIME: 5 MINUTES
ASSEMBLE TIME: 20 MINUTES
YIELD: 24 SERVINGS

RECIPE FROM JEN BARNEY
MERINGUE BAKERY & CAFE
WWW.MERINGUEBAKERYCAFE.COM





GLUTEN FREE CHOCOLATE BROWNIE COOKIES

INGREDIENTS

- 1 1/3 cups semi sweet chocolate (225 grams) *you can sub out milk chocolate
- 1/2 stick of unsalted butter (55 grams)
- 1/3 cup of gluten free flour mix (45 grams)
*we like Bob's 1:1 Ratio GF Flour
- 1/3 cup of dutch cocoa (30 grams) *you can sub out unsweetened cocoa if needed
- 1/2 teaspoon baking powder
- 2 eggs
- 1/2 cup granulated sugar (100 grams)
- 1/4 cup brown sugar (55 grams)
- 1 teaspoon vanilla
- 1 teaspoon salt
- Optional additions: toasted nuts, coco nibs, dried fruit, mini marshmallows

INSPIRATION PHOTOGRAPH

DUST IN POWDERED SUGAR BEFORE BAKING TO MAKE SNOW COOKIES



PREP TIME: 15 MINUTES
BAKE TIME: 12 MINUTES
YIELD: 16 SMALLER COOKIES

DIRECTIONS

1. Melt butter and chocolate separately. Combine them together and set aside.

2. Whisk together the sugar, brown sugar, eggs, and salt on a high speed. Whip for several minutes until the mixture is a light yellow color.

3. Meanwhile, combine the flour, cocoa, and baking powder together. Break up any clumps you find.

4. Add the warm melted chocolate mixture to the egg mixture. Carefully fold the batter into one another until it is fully combined.

5. Slowly add in the dry ingredients in the batter. Do not overmix. Stop as soon as it all comes together.

6. Scoop out cookies on a prepared baking pan and place in the cooler to allow them to firm up. This takes at least 30 minutes.

7. Once chilled, place the cookies in the oven and bake at 350 degrees fahrenheit until they just start to set in the middle. This will take about 12 minutes.

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SHORTBREAD COOKIES

INGREDIENTS

- 1/3 cup granulated sugar (80 grams)
- optional: zest of 2 lemons or limes OR any other spices you would like to add
- 1/2 cup powdered sugar (45 grams)
- 3 sticks + 2 tablespoons soft butter (368 grams)
- 1 teaspoon salt
- 3 cups of all purpose flour
- 1 teaspoon of vanilla
- extra sugar for dusting

DIRECTIONS

1. In a bowl with a paddle attachment beat together the butter, sugar, powdered sugar, vanilla, any spices or zest, and the salt. Continue to beat for several minutes, taking care to scrape the sides of the bowl often.

2. While the butter and sugar are creaming, take a whisk and break up any clumps that might be in the flour.

3. On a low speed, slowly add the flour until it is just combined.

4. Slowly add in the dry ingredients to the batter. Do not over mix. Stop as soon as it all comes together.

5. Prepare a 9X13 inch sheet by buttering the edges or placing parchment down.

6. Spread the batter out evenly into your pan. If possible, chill the batter for at least 30 minutes.

7. Preheat oven to 350 degrees farhenheit.

8. Generously sprinkle the top of the batter with sugar. Place in the oven and cook for about 20-25 minutes.

9. It is important to cut the shortbread while it is still warm - otherwise it will crack if you try to cut it after it has cooled.

INSPIRATION
PHOTOGRAPHS
FOR FUN
DECORATING
IDEAS



PREP TIME: 15 MINUTES
BAKE TIME: 20-25 MINUTES
YIELD: 16 LARGE COOKIES

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