



DROP IN THE BUCKET – Bake Sale Recipes

Oatmeal Chocolate Chip Cookies *(makes 30 cookies)*

INGREDIENTS

1 cup unsalted butter, softened
1 cup granulated sugar
1/2 cup packed dark brown sugar
1 large egg
2 tsp vanilla extract
1 1/2 cups all purpose flour
1/2 tsp baking soda
1/2 tsp baking powder
1/2 tsp salt
2 cups rolled oats
1/2 cup raw, shelled sunflower seeds
1 cup dark chocolate chips

DIRECTIONS

1. Preheat oven to 350F. Line two baking sheets with parchment paper.
2. Combine butter, granulated and brown sugars in a big bowl, and beat with an electric mixer until everything is smooth. Add the egg and vanilla.
3. Combine flour, baking soda and powder, and salt in another bowl and still well.
4. Add the flour mixture to the butter bowl and beat until combined. Add oats, sunflower seeds and chocolate chips, and beat until everything is mixed together.
5. Roll dough into balls and place them on the baking sheets. Flatten them slightly with your hand.
6. Bake cookies for 13-15 minutes or until golden at the edges. Let cool for 5 minutes.

Nutella Cinnamon Rolls *(makes 8 rolls)*

INGREDIENTS

For the Rolls
Cooking spray
1 8-ounce can of refrigerated crescent roll dough
Sprinkles of all-purpose flour

2/3 cup Nutella
1 1/2 tbsp cinnamon
Kosher salt

For the Icing

1/2 cup unsalted butter, at room temperature
1/2 cup cream cheese, at room temperature
1 1/2 cups powdered sugar
1/2 tsp vanilla extract

DIRECTIONS

For the Rolls

1. Preheat oven to 350F and grease a muffin tin with cooking spray. If you don't have a muffin tin, you can use any metal or glass-baking sheet.
2. Sprinkle all-purpose flour on a flat surface. Unroll the crescent sheet of dough. Sprinkle a little more flour on the dough. If your dough has cutout triangles, mesh any seams together so that you have one square sheet.
3. Spread Nutella over the dough into a thin layer, leaving a 1/4 border on all sides. Then sprinkle with cinnamon and a pinch of salt.
4. Slowly and tightly roll up the dough like a burrito. CAREFULLY, slice the roll into even pieces with a sharp knife.
5. Arrange the rolls in the muffin tin or baking sheet. If in baking sheet, the rolls should all be touching. Bake at 350°F for 10 to 15 minutes or until they are just beginning to brown.
6. Take the rolls out of the oven and let them cool for 20 minutes before icing them.

For the Icing

1. With a spatula or electric mixer, mix softened butter and cream cheese until they are entirely combined. Evenly pour in powdered sugar, mixing after every ¼ cup, then add the vanilla extract and stir until the whole bowl is smooth.
2. Once the rolls have cooled a little, spread icing directly onto them.

Chocolate Brownies *(makes about 24 brownies)*

INGREDIENTS

3/4 cup cocoa powder
1/2 tsp baking soda
2/3 cup melted butter
1/2 cup boiling water

2 cups sugar
2 eggs
1 1/3 cups all-purpose flour
1 tsp vanilla extract
1/4 tsp salt
1-cup semi-sweet chocolate chips

DIRECTIONS

1. Heat oven to 350 degrees Fahrenheit.
2. Grease two 8-inch square pans or one 13x9x2-inch pan.
3. Mix cocoa and baking soda in a big bowl. Then stir in only 1/3-cup butter. Next add the boiling water and stir it all together until it thickens. Mix in sugar, eggs, and the rest of the butter (1/3 cup) until it is all smoothed out. Then add flour, vanilla, and salt into the bowl and stir until it is all mixed together. Finally, add in the chocolate chips and pour into the baking pan(s).
4. Bake for 30-35 minutes for the square pans and 35-40 minutes for a rectangular pan. Take it out of the oven and let it cool completely. Then cut it into squares.

Sugar Cookies *(makes 16 cookies)*

INGREDIENTS

2 stick softened unsalted butter
1 cup sugar
3 large eggs
1 1/2 tsp vanilla extract
1/2 tsp salt
3 1/4 cup flour

DIRECTIONS

1. In a big bowl, using a mixer on medium-high, beat together softened unsalted butter and sugar until fluffy. Add eggs one at a time, and then vanilla extract and salt. Reduce the mixer to low and add flour slowly, beating until everything is mixed together. (Dough will be a little sticky.)
2. Divide dough into four equal portions, cover each with plastic wrap, and flatten just a little. Chill until firm, about 2 hours or overnight.
3. Preheat oven to 400F. Roll out dough on a floured surface to about 1/3 inch thick. Cut cookies using ornament shaped cutters or a cup for a circular shape. Transfer cookies to parchment lined baking sheet and leave alone for 10 minutes.
4. Bake about 12 minutes or until a bit golden. Let cool for 10 minutes.

Nut Brittle *(makes 2 pounds)*

INGREDIENTS

2 cups sugar
1/2 cup water
1 stick unsalted butter
1/3 cup light corn syrup
1/2 tsp baking soda
12 oz roasted salted peanuts
Sea Salt

DIRECTIONS

1. In a large saucepan, put the sugar, water, butter, and corn syrup and bring to a boil. Melt over high heat and stir occasionally until the caramel is light brown (about 10 minutes). Remove from the heat and stir in the baking soda, as the mixture bubbles. Stir in the nuts and immediately scrape the brittle onto a large rimmed, nonstick baking sheet. Spread the brittle into a thin, even layer with a large spoon. Sprinkle with salt and let cool entirely (around 30 minutes). Break the brittle into large shards.

Slow Cooker Nutella Hot Chocolate *(makes 6 servings)*

INGREDIENTS

8 cups whole milk
1/4 cup cocoa powder
13-ounce jar Nutella
Toppings (whipped cream, marshmallows, chocolate syrup)

DIRECTIONS

In a slow cooker

Put all ingredients in the slow cooker and cook for 2 hours on low, stirring occasionally. Keep on warm setting until ready to serve and then add the toppings.

Lemon Bars *(makes about 18 bars)*

INGREDIENTS

1 cup softened butter
1/2 cup white sugar

2 cups all-purpose flour
4 eggs
1 1/2 cups white sugar
1/4-cup all-purpose flour
2-juiced lemons

DIRECTIONS

1. Preheat oven to 350 degrees Fahrenheit.
2. Blend together softened butter, 2 cups flour, and 1/2-cup sugar in a medium bowl. Push it into the bottom of an ungreased 9x13 inch-baking pan.
3. Bake for 15-20 minutes. While baking that, in a different bowl, whisk together the rest of 1 1/2 cups sugar and 1/4-cup flour. Next, whisk in the eggs and lemon juice. Pour the new mixture over the baked crust once it is done baking.
4. Bake the whole thing for 20 minutes. It will harden as it cools. Let it cool and then cut it into 2- inch squares.

Red Velvet Cupcakes *(makes 24 frosted cupcakes)*

INGREDIENTS

For the Cupcakes

2 1/2 cups all-purpose flour
1 1/2 cups sugar
1 tsp baking soda
1 tsp salt
1 tsp cocoa powder
1 1/2 cups vegetable oil
1-cup room temperature buttermilk
2 large room temperature eggs
2 tbsp red food coloring
1 tsp white distilled vinegar
1 tsp vanilla extract

For the Cream Cheese Frosting

1 pound softened cream cheese
2 sticks softened butter
1 tsp vanilla extract
4 cups sifted confectioners' sugar

DIRECTIONS

For the Cupcakes

1. Preheat oven to 350F. Put cupcake papers in two 12-cup muffin pans.
2. Mix together the flour, sugar, baking soda, salt, and cocoa powder in a medium bowl. Then, in a large bowl, beat together the oil, buttermilk, eggs, food coloring, vinegar, and vanilla with an electric mixer. Add the dry medium bowl to the larger bowl of wet ingredients and mix until smooth.
3. Put the batter inside each cupcake spot about 2/3 filled because they will rise in the oven. Bake them for 20-22 minutes, rotating the pan once at around 10 minutes. Let them cool before putting frosting on.

For the Cream Cheese

1. Mix the cream cheese, butter, and vanilla together in a large mixing bowl. Add the sugar while you are mixing. Try to use an electric mixer if you can. Put the speed to very high so that the batter turns light and fluffy. Frost the cupcakes once they have cooled.

Chewy Oat Bars *(makes 24 bars)*

INGREDIENTS

- 1 cup unsalted butter
- 1/2 cup honey
- 1/2 cup granulated sugar
- 5 cups quick-cooking oats
- 1/3 cup sunflower seeds
- 1 cup unsalted roasted almonds
- 1 cup dried cranberries
- 1 tbsp flour
- 1 pinch kosher salt

DIRECTIONS

1. Preheat oven to 325F. Line a 9x13 baking pan with parchment, and let 2 inches hang over pan on the 2 long sides.
2. Melt butter, honey, and sugar in a big stove pot and cook on medium heat until melted (about 3 minutes).
3. In a big bowl, combine oats, sunflower seeds, almonds, cranberries, flour, and salt. Add the oat mixture to the butter mixture and fold until well mixed. Press the mixture into the prepared pan and bake for about 30-35 minutes, or until golden.
4. Let cool completely. Then using the overhangs, transfer the bar to a cutting board and cut into 24 pieces.

Chocolate Chip Cookies *(makes 30 cookies)*

A classic favorite!

INGREDIENTS

1/2 cup (1 stick) unsalted butter
3/4 cup packed dark brown sugar
3/4 cup sugar
2 large eggs
1 tsp vanilla extract
1 (12-ounce) bag semisweet chocolate chips
1 1/4 cups flour
3/4 tsp baking soda
1 tsp fine salt

DIRECTIONS

1. Preheat oven to 375F. Line two baking sheets with parchment paper.
2. Microwave butter until melted. Let cool. Whisk the sugars, eggs, butter, and vanilla in a big bowl until well combined.
3. Then add the flour, baking soda, and salt into another bowl. Stir the dry mixture into the wet mixture with a wooden spoon. Don't over mix! Stir in the chocolate chips.
4. Roll dough into balls and put them on the baking sheets. Bake until golden on the edges and soft in the middles (about 12-16 minutes). Let cool.