



MAGICAL COOKIE CREATIONS

LEMON COOKIE, CARAMEL SPBLLAAS
RAPPOW & CLOPKAKES
OLMCE OL PEEITES



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Lemon Cookies Caramel Apple Speculaas

Ingredients

6.5 g cinnamon	2 cups flour
2 g ground cloves	2 teaspoons cornstarch
1.5 g grated nutmeg	2.5 teaspoons apple pie spice mix or ground cinnamon (divided)
1 g ground white pepper	21 pieces soft caramel candies (such as Kraft Baking Caramels)
2 g aniseed powder	0.75 cup packed dark brown sugar
1 tablespoon lemon extract	1 teaspoon vanilla extract
2 tablespoons lemon zest	0.5 teaspoon kosher salt
1 tablespoon honey	1 3.4-ounce box instant vanilla pudding mix



Directions

1. In a small bowl, combine 6.5 g of cinnamon, 2 g of ground cloves, 1.5 g of grated nutmeg, 1 g of ground white pepper, and 2 g of aniseed powder. Set aside.
2. In a separate small bowl, mix 1 tablespoon of lemon extract, 2 tablespoons of lemon zest, 1 tablespoon of honey, and optional yellow food coloring (if desired).
3. In a large mixing bowl, whisk together 2 cups of flour and 2 teaspoons of cornstarch.
4. Gradually add the spice mixture to the flour mixture, ensuring even distribution.
5. In a saucepan over low heat, melt 21 pieces of soft caramel candies and 0.75 cup of packed dark brown sugar, stirring until smooth. Remove from heat and let it cool slightly.
6. Add the melted caramel mixture to the flour and spices, followed by 1 teaspoon of vanilla extract, 0.5 teaspoon of kosher salt, and the contents of a 3.4-ounce box of instant vanilla pudding mix.
7. Mix the ingredients until a soft dough forms.
8. Using a cookie scoop or spoon, drop rounded portions of dough onto a baking sheet lined with parchment paper.
9. In a small bowl, combine 2.5 teaspoons of apple pie spice mix or ground cinnamon.
10. Sprinkle the apple pie spice mix or cinnamon over the tops of the cookie dough portions.
11. Bake in the preheated oven for 10-12 minutes or until the edges are golden.
12. Allow the cookies to cool on the baking sheet for a few minutes before transferring them to a wire rack to cool completely.
13. Your Lemon Cookies Caramel Apple Speculaas are ready to be enjoyed! These delightful cookies with a burst of lemon flavor and warm spices make for a perfect treat.



Spelt Chocolate Rainbow recipe Dip Cupcakes Cookies with Melomakarona Lemon Unicorn

Ingredients

500 g water	0.5 teaspoon ground cloves
800 g granulated sugar	0.25 teaspoon nutmeg
150 g honey	1 teaspoon baking soda
3 stick(s) cinnamon	2 orange zest
3 cloves	1000 g flour
1 orange (cut in half)	200 g fine semolina
400 g orange juice	1 cup spelt flour
400 g seed oil	3/4 cup sugar
180 g olive oil	1/4 cup unsweetened cocoa powder
50 g icing sugar	2 tbsp Dutch cocoa powder or additional unsweetened
	1/2 cup mini chocolate chips



Directions

Before you start, preheat the oven to 180°C.

1. In a large saucepan, combine 500 g of water, 800 g of granulated sugar, 150 g of honey, 3 sticks of cinnamon, 3 cloves, and the halved orange.
2. Bring the mixture to a boil, then reduce the heat and simmer for 10 minutes.
3. Remove the cinnamon sticks, cloves, and orange halves from the syrup.
4. In a separate bowl, mix 400 g of orange juice, 400 g of seed oil, 180 g of olive oil, 50 g of icing sugar, 0.5 teaspoon of ground cloves, 0.25 teaspoon of nutmeg, 1 teaspoon of baking soda, and the orange zest.
5. Gradually add 1000 g of flour, 200 g of fine semolina, and 1 cup of spelt flour to the wet ingredients, mixing until a soft dough forms.
6. Shape the dough into small, round balls and place them on a baking sheet lined with parchment paper.
7. Bake in the preheated oven for 20 - 25 minutes or until the cupcake cookies are golden brown.
8. While the cupcake cookies are baking, start preparing the Dip Coating.
9. In a bowl, combine 3/4 cup of sugar, 1/4 cup of unsweetened cocoa powder, 2 tbsp of Dutch cocoa powder (or additional unsweetened).
10. Mix the dry ingredients until well combined.
11. Add 1/2 cup mini chocolate chips in a pan and carefully melt the chocolate. Once melted, add the chocolate to the dry ingredients for the Dip Coating.
12. Once the cookies are done baking, allow them to cool slightly.
13. While still warm, dip the tops of the cookies into the Dip Coating, ensuring an even layer of the mixture.
14. Let the coating set before serving.
15. Optional: Decorate the cookies with rainbow sprinkles or other colorful toppings for a Unicorn theme.
16. Your Spelt Chocolate Rainbow recipe Dip Cupcakes Cookies with Melomakarona Lemon (Unicorn) are done!



Melomakarona Apple Chunkers Lemon Kourampiedes Chewy recipe Speculaas Oatmeal Caramel Salty-Sweet Raisin Cookies

Ingredients

- 12 tablespoons unsalted butter
- 0.75 cup granulated sugar (divided)
- 2.5 teaspoons apple pie spice mix or ground cinnamon (divided)
- 1 3.4-ounce box instant vanilla pudding mix
- 2 cups flour
- 1 cup old-fashioned rolled oats
- 1 cup slightly crushed mini pretzels
- 1 cup roughly chopped chocolate mints

Directions

1. In a large mixing bowl, combine 12 tablespoons of unsalted butter and 0.5 cup of granulated sugar using an electric mixer.
2. In a separate bowl, whisk together 2 teaspoons of apple pie spice mix or ground cinnamon and the contents of a 3.4-ounce box of instant vanilla pudding mix.
3. Gradually add the dry pudding mixture to the butter and sugar, mixing until well combined.
4. Add 2 cups of flour to the mixture, mixing until a dough begins to form.
5. Incorporate 1 cup of old-fashioned rolled oats into the dough, ensuring even distribution.
6. Gently fold in 1 cup of slightly crushed mini pretzels and 1 cup of roughly chopped chocolate mints.
7. Preheat the oven to 180°C if not already done. Line a baking sheet with parchment paper.
8. Using a cookie scoop or spoon, drop rounded portions of dough onto the prepared baking sheet.
9. In a small bowl, combine the remaining 0.25 cup of granulated sugar and 0.5 teaspoon of apple pie spice mix or ground cinnamon.
10. Sprinkle the sugar and spice mixture over the tops of the cookie dough portions.
11. Bake in the preheated oven for 10 - 12 minutes or until the edges are golden.
12. Allow the cookies to cool on the baking sheet for a few minutes before transferring them to a wire rack to cool completely.





Cookies Velvet Caramel Salty-Sweet Speculaas Apple Oreo recipe Chunkers Red

Ingredients

6.5 g cinnamon	0.25 cup packed light brown sugar
2 g ground cloves	187 g flour
1.5 g grated nutmeg	1 large egg
1 g ground white pepper	0.5 teaspoon pure vanilla extract
2 g aniseed powder	1 cup old-fashioned rolled oats
1 g ginger powder	1 cup slightly crushed mini pretzels
115 g dairy butter (at room temperature)	1 cup roughly chopped chocolate mints (such as Andes)
21 pieces soft caramel candies (such as Kraft Baking Caramels)	0.5 cup white chocolate chips
0.25 teaspoon baking soda	0.5 cup mini marshmallows
1 cup unsalted butter (softened)	11 g unsweetened cocoa powder
0.75 cup granulated sugar	27 g Oreo crumbs



Directions

1. In a small bowl, combine 6.5 g of cinnamon, 2 g of ground cloves, 1.5 g of grated nutmeg, 1 g of ground white pepper, 2 g of aniseed powder, and 1 g of ginger powder. Set aside.
2. In a large mixing bowl, cream together 115 g of dairy butter and 0.25 teaspoon of baking soda until smooth.
3. Add 1 cup of softened unsalted butter, 0.75 cup of granulated sugar, and 0.25 cup of packed light brown sugar to the creamed mixture. Mix until light and fluffy.
4. Gradually incorporate the spice mixture into the butter and sugar mixture, ensuring even distribution.
5. Add 187 g of flour to the mixture and mix until just combined.
6. In a separate small bowl, beat 1 large egg and 0.5 teaspoon of pure vanilla extract. Add this to the cookie dough and mix until well incorporated.
7. Fold in 1 cup of old-fashioned rolled oats, 1 cup of slightly crushed mini pretzels, 1 cup of roughly chopped chocolate mints, 0.5 cup of white chocolate chips, 0.5 cup of mini marshmallows, 21 pieces of soft caramel candies, 11 g of unsweetened cocoa powder, and 27 g of Oreo crumbs. Mix until all ingredients are evenly distributed throughout the dough.
8. Using a cookie scoop or spoon, drop rounded portions of dough onto a baking sheet lined with parchment paper.
9. Bake in the preheated oven for 10-12 minutes or until the edges are lightly golden.
10. Once done, remove the cookies from the oven and allow them to cool on a wire rack.

Cookies recipe Olive Fours Oil Petit



Ingredients

250 ml olive oil
200 g sugar
680 g flour
1 teaspoon baking powder
0.5 teaspoon baking soda
250 ml orange juice (fresh)
1 teaspoon vanilla extract
60 g hazelnuts (finely ground, optional)
0.25 teaspoon cardamom (optional)
150 g chocolate couverture 65% (melted for coating)

Directions

1. In a large mixing bowl, combine 200 g of sugar and 250 ml of olive oil using a whisk or electric mixer.
2. Add the vanilla extract to the sugar and olive oil mixture, and continue mixing until well combined.
3. In a separate bowl, whisk together 680 g of flour, 1 teaspoon of baking powder, and 0.5 teaspoon of baking soda.
4. Gradually add the dry ingredients to the wet ingredients, mixing until a dough forms. If desired, add 60 g of finely ground hazelnuts and 0.25 teaspoon of cardamom to the dough for extra flavor.
5. Pour in 250 ml of fresh orange juice and continue mixing until the dough is well combined.
6. Take portions of the dough and shape them into small rounds placing them on a baking sheet lined with parchment paper.

7. Bake in the preheated oven for 10-12 minutes or until the edges are golden brown.
8. While the cookies are baking, melt 150 g of 65% chocolate couverture in a heatproof bowl.
9. Once the cookies are done, remove them from the oven and allow them to cool on a wire rack.
10. Dip each cookie into the melted chocolate, coating it partially.
11. Place the chocolate-coated cookies on parchment paper to allow the chocolate to set.
12. Once the chocolate is set, your Olive Fours Oil Petit Cookies are done!





Puffs Pumpkin recipe Chunkers Cream Melomakarona Salty-Sweet

Ingredients

2 cups flour
0.25 teaspoon table salt
1 cup whole milk
3 large egg yolks
0.75 cup canned pumpkin
2 tablespoons unsalted butter
0.5 teaspoon vanilla extract
0.75 cup heavy cream
2 tablespoons powdered sugar
1 cup sugar

Directions

1. Using your (electric) mixer, combine 1 cup of sugar and the egg yolks.
2. After the sugar and egg yolks are mixed completely, turn the mixer on low and add the vanilla extract.
3. In a separate bowl, whisk together the flour and table salt. Gradually add this dry mixture to the wet ingredients, mixing until it forms a crumbly texture.
4. Incorporate the canned pumpkin into the batter, followed by the whole milk. Mix until the batter is well combined.
5. Put the cookie dough into the refrigerator for at least an hour to allow it to cool and firm up.



6. Preheat the oven to 350°F if not already done. Line a baking sheet with parchment paper.
7. Scoop 1 tablespoon of dough and roll it into a ball. Place the balls on the prepared baking sheet, leaving some space between each.
8. Bake in the preheated oven for 9–11 minutes, or until the bottoms are golden brown.
9. While the cookies are baking, whip the heavy cream with 2 tablespoons of powdered sugar until stiff peaks form.
10. Once the cookies are done, remove them from the oven and transfer them to a wire rack to cool. Top each one with a dollop of the whipped cream mixture for a finishing touch.
13. Enjoy your Puffs Pumpkin Chunkers Cream Melomakarona Salty-Sweet cookies!





Chunkers Cupcakes Rainbow Muffins Spelt Unicorn Caramel Puffs Cream with Apple Salty-Sweet Dip Pumpkin recipe Walnut Chocolate Melomakarona Cookies Applesauce

Ingredients

12 tablespoons unsalted butter
0.75 cup granulated sugar (divided)
2.5 teaspoons apple pie spice mix or ground
cinnamon (divided)
21 pieces soft caramel candies (such as Kraft
Baking Caramels)
0.75 cup packed dark brown sugar
1 cup whole milk
3 large egg yolks
0.75 cup canned pumpkin
1/4 cup oil
1 cup spelt flour
1/4 cup unsweetened cocoa powder
1/2 cup mini chocolate chips
0.25 teaspoon nutmeg



Directions

1. In a small saucepan over medium heat, melt 12 tablespoons of unsalted butter. Once melted, set aside to cool.
2. In a bowl, combine 0.25 cup of granulated sugar and 2 teaspoons of apple pie spice mix or ground cinnamon. Set aside.
3. In another saucepan, melt 21 pieces of soft caramel candies and 0.75 cup of packed dark brown sugar over low heat, stirring until smooth. Remove from heat and set aside.
4. In a mixing bowl, whisk together 1 cup of whole milk, 3 large egg yolks, 0.75 cup of canned pumpkin, and 1/4 cup of oil until well combined.
5. Gradually add the cooled melted butter to the wet ingredients, mixing continuously.
6. In a separate bowl, combine 1 cup of spelt flour, 1/4 cup of unsweetened cocoa powder, 1/2 cup of mini chocolate chips, 0.25 teaspoon of nutmeg, and the previously prepared sugar and spice mixture.
7. Gradually add the dry ingredients to the wet ingredients, mixing until just combined.
8. Line a muffin tin with cupcake liners. Fill each liner with the batter, leaving some space for the cupcake cookies to rise.
9. Bake in the preheated oven for 18-20 minutes, or until a toothpick inserted into the center comes out clean.
10. While the cupcake cookies are baking, prepare the Apple Salty-Sweet coating. In a small bowl, mix the remaining 0.5 cup of granulated sugar and 0.5 teaspoon of apple pie spice mix or ground cinnamon.
11. Once the cupcakes are done, allow them to cool for a few minutes before transferring them to a wire rack to cool completely.
12. Sprinkle the tops of the cooled cupcakes with the Apple Salty-Sweet coating to coat them with the mixture.
13. Optional: Decorate the cupcakes with rainbow sprinkles or other colorful toppings for a Unicorn theme.



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