

## **Travelle's Chocolate Chip Cookies**

### **Ingredients:**

- 2 sticks of butter
- ¾ cup of sugar
- ¾ cup + 2 tsp of brown sugar
- 2 eggs
- 2 egg yolks
- 4 cups of pastry flour
- 2 tsp of salt
- ¼ tsp of baking soda
- ¼ tsp of baking powder
- ½ tsp of vanilla paste
- 3 cups of chocolate chips

### **Directions:**

1. Combine the butter, sugar, brown sugar, salt and vanilla paste in a stand mixer with a paddle attachment. Mix on medium speed for 2-3minutes until the mixture is smooth.
2. Add the whole eggs and egg yolks and mix. Scrape the bowl halfway through mixing.
3. Combine and sift the pastry flour, baking powder and baking soda and add it to the butter and egg mixture. Mix on low speed until the dry ingredients are almost fully incorporated.
4. Add the chocolate and finish mixing the dough.
5. Portion the dough using an ice cream scoop.
6. Wrap the dough in plastic wrap and let rest for 8-24hrs.
7. Bake at 350F for approx. 10min., rotating the sheet pan halfway through baking.
8. Store the baked and cooled cookies in an airtight container at room temperature.

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## **Travelle's Lucky Charms Bars**

Video here:

<https://www.dropbox.com/s/nkc4i9klwz145ac/Video%20Mar%2018%2C%204%2042%2055%20PM.mp4?dl=0>

### **Ingredients:**

- 2 sticks of butter
- 1 tsp of salt
- 4 cups (or 32 oz.) of marshmallows
- One box of Lucky Charms
- ½ cup of sprinkles

### **Directions:**

1. Melt butter in a large pot.
2. Add marshmallows and stir until melted.
3. Add salt to the marshmallow mixture.
4. Remove from heat and fold in sprinkles and cereal until evenly coated.
5. Press into a 9x13 pan or half sheet pan.
6. Once set, you will have your entire sheet ready and you can cut it into whatever size bars you like.
7. Enjoy with your family!

### **Travelle's Scones**

#### **Ingredients:**

- 2 sticks of butter
- 7 cups of flour
- ½ tsp of salt
- 1 cup of sugar
- 4 and ½ tsp of baking soda
- ¾ cup of buttermilk
- ¾ cup of heavy cream
- 4 whole eggs
- 2 tsp of vanilla extract

#### **Directions:**

1. Cut the butter into ½" cubes and put back in the fridge.
2. Combine and sift the flour, salt, sugar, and baking powder and add them to your mixing bowl.
3. Add the cold butter to the dry ingredients while mixing with a paddle attachment. Mix until the butter has fully incorporated into the flour and no large pieces of butter are visible.
4. Combine the buttermilk, heavy cream, whole eggs, and vanilla extract.
5. Add the liquid ingredients to the dry ingredients and mix until just combined. Some of the dry ingredients should still be visible.
6. Wrap the scone dough and let it rest in the cooler for a minimum of 1hr and up to 24 hrs.
7. Roll the dough out into a rectangle that is 1" thick.
8. Cut the scones into desired shape or with round cutters.
9. Egg wash scones.
10. Bake at 400F for 11min.

\*ADD DRIED FRUITS, CHOCOLATE CHIPS OR ANY OTHER FLAVORINGS INTO SCONE DOUGH\*