

# Sweet Easy: 10 Easy Recipes for the Beginning Baker

Baking can be a daunting task for beginners, but it doesn't have to be. With the right recipes and some basic techniques, anyone can create delicious desserts that will impress family and friends. Here are 10 easy recipes that are perfect for the beginning baker:



## Sweet & Easy: 10 Easy Recipes for the Beginning Baker by T.K. Richardson

★★★★★ 5 out of 5

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## Chocolate Chip Cookies



## Ingredients:

- 1 cup (2 sticks) unsalted butter, softened
- 3/4 cup granulated sugar
- 3/4 cup packed light brown sugar
- 1 teaspoon vanilla extract
- 2 large eggs
- 2 1/4 cups all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon salt

- 2 cups semi-sweet chocolate chips

## **Instructions:**

1. Preheat oven to 375 degrees F (190 degrees C).
2. Line a baking sheet with parchment paper.
3. In a large bowl, cream together the butter, granulated sugar, and brown sugar until light and fluffy.
4. Beat in the eggs and vanilla extract.
5. In a separate bowl, whisk together the flour, baking soda, and salt.
6. Gradually add the dry ingredients to the wet ingredients, mixing until just combined.
7. Stir in the chocolate chips.
8. Drop the dough by rounded tablespoons onto the prepared baking sheet, spacing them about 2 inches apart.
9. Bake for 10-12 minutes, or until the edges are golden brown and the centers are set.
10. Let cool on the baking sheet for a few minutes before transferring to a wire rack to cool completely.

## **Brownie Bites**



### Ingredients:

- 1/2 cup (1 stick) unsalted butter, melted
- 1/2 cup granulated sugar
- 1/4 cup unsweetened cocoa powder
- 1/4 cup all-purpose flour

- 1 egg
- 1/4 teaspoon vanilla extract
- 1/4 cup chopped nuts, optional

### **Instructions:**

1. Preheat oven to 350 degrees F (175 degrees C).
2. Line a 9x9 inch baking pan with parchment paper.
3. In a medium bowl, whisk together the butter, sugar, cocoa powder, and flour.
4. Beat in the egg and vanilla extract.
5. Stir in the nuts, if desired.
6. Spread the batter into the prepared pan.
7. Bake for 20-25 minutes, or until a toothpick inserted into the center comes out clean.
8. Let cool in the pan for a few minutes before cutting into squares.

### **Oatmeal Raisin Cookies**



### **Ingredients:**

- 1 cup (2 sticks) unsalted butter, softened
- 3/4 cup granulated sugar
- 3/4 cup packed light brown sugar
- 1 teaspoon vanilla extract

- 2 large eggs
- 2 1/4 cups all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon salt
- 3 cups old-fashioned rolled oats
- 1 cup raisins

### **Instructions:**

1. Preheat oven to 375 degrees F (190 degrees C).
2. Line a baking sheet with parchment paper.
3. In a large bowl, cream together the butter, granulated sugar, and brown sugar until light and fluffy.
4. Beat in the eggs and vanilla extract.
5. In a separate bowl, whisk together the flour, baking soda, and salt.
6. Gradually add the dry ingredients to the wet ingredients, mixing until just combined.
7. Stir in the oats and raisins.
8. Drop the dough by rounded tablespoons onto the prepared baking sheet, spacing them about 2 inches apart.
9. Bake for 10-12 minutes, or until the edges are golden brown and the centers are set.
10. Let cool on the baking sheet for a few minutes before transferring to a wire rack to cool completely.

## Banana Bread



### Ingredients:

- 1 cup (2 sticks) unsalted butter, softened
- 3/4 cup granulated sugar
- 3/4 cup packed light brown sugar



- 1 teaspoon vanilla extract
- 2 large eggs
- 2 1/4 cups all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon salt
- 3 ripe bananas, mashed
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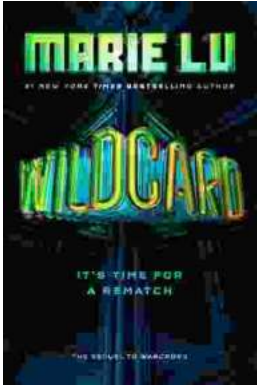
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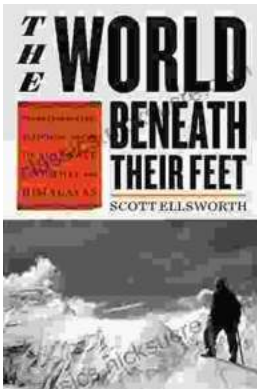
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