



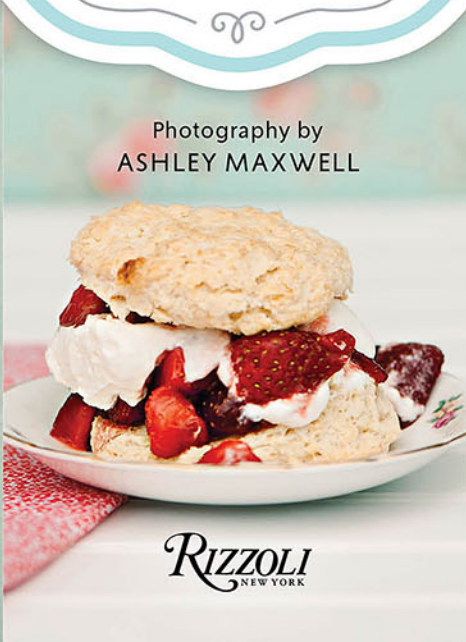
*Milk Jar
Cookies*
BAKEBOOK

Cookies, Cakes, Pies, and More
for Celebrations and Every Day

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PICNIC COOKIES

You know when you plan to have a picnic and you suddenly decide that it is absolutely necessary to bring every single food and snack you've ever enjoyed and end up with far too much food? No, just me? Well, that quintessential summer experience that I never seem to learn from, no matter how many times it happens, was the inspiration for this cookie! There's a lot going on in here, but it is such a fun one to eat and just so yummy. And these make your next picnic a lot easier—everything you need is in the cookies.

Makes 15 to 18 three-inch cookies

1 cup (2 bars) crushed Butterfinger candy	1 cup sugar
1 cup crushed potato chips	1 cup packed light brown sugar
4 cups all-purpose flour	2 extra-large eggs, cold
1 teaspoon baking soda	1½ teaspoons pure vanilla extract
1 teaspoon table salt	⅓ cup (3 ounces) semisweet chocolate chips
11 tablespoons (or ⅔ cup) unsalted butter, cold and cubed	⅓ cup (3 ounces) peanut butter chips
11 tablespoons (or ⅔ cup) vegetable shortening, room temperature	½ cup crushed pretzels

Preheat the oven to 350°F.

In a small bowl, combine ½ cup of the crushed Butterfingers and ½ cup of the crushed potato chips. Set aside. This will serve as your topping for the cookies.

In a medium bowl, stir together the flour, baking soda, and salt. Set aside.

In a large mixing bowl or the bowl of a stand mixer, combine the butter, shortening, sugar, brown sugar, eggs, and vanilla extract and beat on medium-low speed until mixed with just small chunks of butter remaining, approximately 30 seconds. Every time you mix ingredients, scrape down the sides of the bowl with a spatula to be sure all

ingredients are included in the mix—every bit matters! Add half of the dry ingredient mixture and mix on low speed until just incorporated and no flour is visible, about 30 seconds. Add half of the remaining dry ingredients and mix on low speed until the flour is incorporated and all butter chunks are gone, approximately 20 seconds. Add the remaining dry ingredients and mix until the dough pulls away from the sides of the bowl and is not sticky to the touch, about 20 seconds. Be careful not to overmix—that’s how you get flat cookies. Stir in the chocolate chips, peanut butter chips, remaining crushed butterfingers and potato chips, and the crushed pretzels.

Line two baking sheets with parchment paper. Scoop the dough $\frac{1}{3}$ cup at a time and firmly roll into round balls approximately $1\frac{1}{2}$ inches in diameter. Place 6 cookies on each prepared baking sheet, spacing them out well. Bake on the middle and lower racks of the oven until the tops are a light golden brown and you notice hairline cracks forming on the sides, 12 to 14 minutes, spinning each pan 180 degrees and swapping their positions halfway through.

Let the cookies cool on the baking sheets for 10 minutes, then use a wide spatula to transfer them to a wire rack or parchment paper on the counter to cool completely. Let the baking sheets cool before repeating with the remaining cookies.

Store in an airtight container at room temperature for up to 4 days or freeze for up to a month.