



COOKIE SWAP

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## WELCOME TO THE CHEWED UP COOKIE SWAP

This booklet is an extension of our Cookie Swap episode—which, if you haven't seen it yet, you should absolutely check out on YouTube or wherever you listen to your podcasts. Let's just say... things got a little out of hand.

Inside are the three cookie recipes we made on the show, plus a collection of fan-submitted favorites and the stories behind them. These come from real kitchens, real traditions, and real people who love to bake (and snack).

Thanks for watching, cooking along, and turning Chewed UP into something that feels less like a show and more like a loud kitchen full of opinions.

Bake, swap, repeat. Quality control is encouraged.

— Clinton, Carla & Michael  
and The Chewed UP Team



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## Chocolate-Dipped Butter Cookies

(with Chocolate Sprinkles)

By Clinton Kelly

A classic, piped butter cookie reminiscent of childhood trips to the local bakery. (Heads up: To make the swirl design, you'll need a piping bag with a star tip. But if you don't have access to a star tip, you can still make these cookies by piping the dough through the cut corner of a zip-top bag. They just won't be as pretty, but looks aren't everything.)

**Prep Time:** 20 Minutes

**Cook Time:** 10–12 Minutes

**Serves:** Makes approx. 24–30 cookies

**Level:** Beginner

### Ingredients

#### For the Cookies

- 1 cup (2 sticks) unsalted butter, softened
- $\frac{3}{4}$  cup granulated sugar
- 1 egg yolk
- 2 teaspoons vanilla extract or vanilla paste
- $\frac{1}{4}$  teaspoon salt
- 2 slightly heaping cups of all-purpose flour

#### For the Chocolate Finish

- 6–8 oz bittersweet chocolate
- chocolate sprinkles
- Optional: 1 teaspoon coconut oil (for a smoother melt)

### Instructions

#### Step 1

Preheat oven to 375°F and line baking sheets with parchment.

#### Step 2

Cream together the softened butter and sugar until fluffy. (Use a hand mixer or a stand mixer with paddle attachment.)

#### Step 3

Beat in egg yolk, vanilla and salt until smooth.

#### Step 4

Add flour and mix until a stiff but pipeable dough forms. If the dough is too stiff to pipe, let it sit at room temp for 10–15 minutes.

#### Step 5

Pipe swirls (star tip recommended) onto prepared sheets, leaving a little space between cookies.

#### Step 6

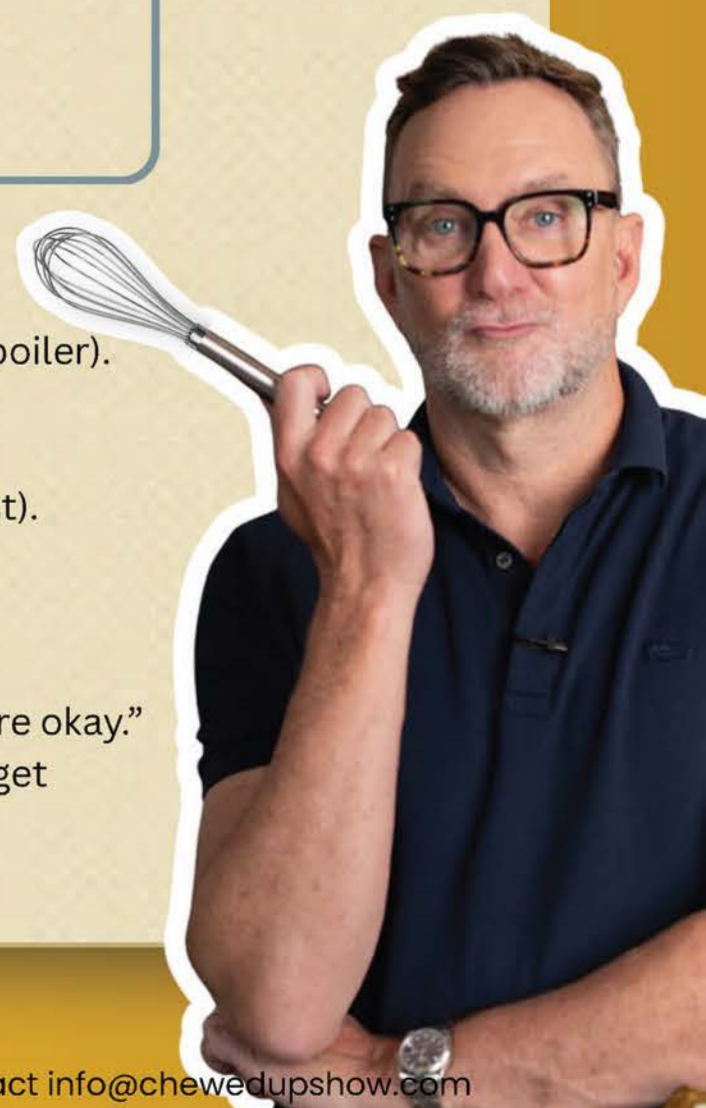
Bake 10–12 minutes, until the edges are just turning light golden. Cool on the sheet a few minutes, then transfer to a wire rack to cool completely.

#### Instructions For Chocolate Finish

- Melt bittersweet chocolate gently (microwave in short bursts, stirring often, or use a double boiler). Stir in optional coconut oil if you want a thinner, smoother dip.
- Dip each cooled cookie halfway into chocolate.
- Immediately hit the wet chocolate with chocolate sprinkles (don't dawdle—chocolate sets fast).
- Let rest on parchment until firm.

#### Serving & Finishing Touches

- These are excellent with coffee, tea, or eaten standing at the counter “just to make sure they're okay.”
- Store airtight at room temp for several days; layer with parchment so the dipped sides don't get weird.



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## Pignoli Cookies

By Michael Symon

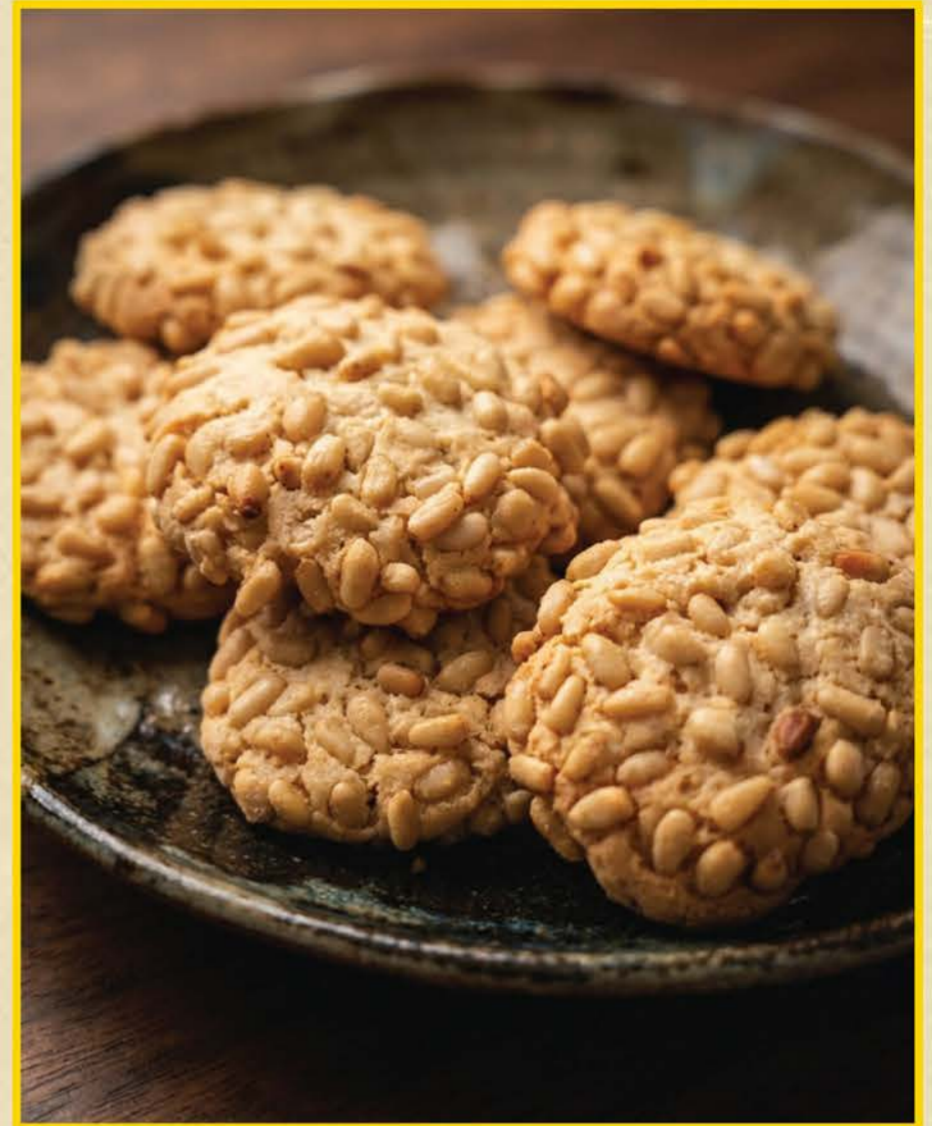
Chewy, almondy, golden, and studded with toasty pine nuts, these classic Italian cookies punch way above their weight class. Crisp on the outside, soft in the center, and naturally gluten-free, they're the perfect holiday treat – simple, luxurious, and just indulgent enough to feel special.

**Prep Time:** 15 Minutes

**Cook Time:** 18-20 Minutes

**Serves:** Makes approx. 20-24 cookies

**Level:** Beginner



### Ingredients

- 2 8 oz cans Almond paste
- 1 1/3c confectioner sugar
- ½ tsp salt
- 3 egg whites
- 1 1/2c pine nuts

### Instructions

#### Step 1

Preheat oven to 325

#### Step 2

Line two baking sheets with parchment

#### Step 3

Blend paste, sugar, salt, until crumbling. Add the egg whites process to a smooth dough

#### Step 4

Rough chop the pine nuts place in a bowl.

#### Step 5

Roll tablespoon pieces of dough in the nuts.

#### Step 6

Place on sheet trays and bake for 20 minutes.



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## Lemon Ginger Crinkle Cookies

By Carla Hall

Soft, chewy, bright, and warmly spiced – these crinkle cookies balance ginger heat with citrus sunshine. The sparkling lemon sugar coating gives each bite a fresh pop, while the spices keep things cozy for winter baking.

**Prep Time:** 20 Minutes

**Cook Time:** 10-12 Minutes

**Serves:** Makes approx. 24 cookies

**Level:** Beginner

### Ingredients

#### Cookie Dough

- 2 cups / 250 g all-purpose flour
- 1 teaspoon baking soda
- ½ teaspoon salt
- 1 teaspoon ground cinnamon
- 2½ teaspoons ground ginger
- ½ teaspoon ground nutmeg
- ¼ teaspoon ground cloves
- ¼ teaspoon freshly ground black pepper
- ½ cup / 113 g unsalted butter, softened
- ¾ cup + 2 tablespoons / 165 g brown sugar
- 2 tablespoons corn syrup
- 1 large egg
- 1 teaspoon vanilla extract
- Zest of 1 large lemon (goes in the dough)

#### Coating

- ½ cup / 100 g granulated sugar
- Zest of 1 large lemon
- ¼ cup / 30 g powdered sugar



### Instructions

#### Make the Dough

##### Step 1

Whisk together the flour, baking soda, salt, and all the spices in a medium bowl.

##### Step 2

In a separate bowl, cream the butter and brown sugar until light and fluffy.

##### Step 3

Add the egg, corn syrup, vanilla, and lemon zest, mixing until smooth and fully incorporated.

##### Step 4

Add the dry ingredients and mix just until a soft dough forms. Do not overwork it.

##### Step 5

Chill the dough for 20–30 minutes so it firms up enough to roll easily.

#### Shape & Coat

##### Step 1

Prepare the citrus sugar: rub the lemon zest into the granulated sugar with your fingers until fragrant.

##### Step 2

Scoop tablespoon-sized portions of dough and roll into balls.

##### Step 3

Roll each ball thoroughly in the lemon sugar, coating well.

##### Step 4

Then roll lightly in powdered sugar so a thin, even layer covers the outside – this gives the crinkle effect.

#### Bake

##### Step 1

Preheat oven to 350°F. Line a baking sheet with parchment.

##### Step 2

Place dough balls 2 inches apart.

##### Step 3

Bake 10–12 minutes, until tops crackle and edges look set. Centers should remain slightly soft – they'll firm as they cool.

#### Serving & Finishing

- Cool on the baking sheet for 5 minutes before transferring.
- Dust with extra powdered sugar if you want more contrast in the crinkles.
- Store airtight up to 4 days; they stay chewy and bright.



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## Shelly B's Toffee Bars

Buttery, gooey, chocolatey, and finished with crunchy almond brickle. Shelly B says it best: "This one rocks!"

**Prep Time:** 20 Minutes

**Cook Time:** about 35 Minutes

**Serves:** Makes approx. 24 bars/cookies

**Level:** Intermediate



### Ingredients

- $\frac{3}{4}$  cup unsalted butter, softened
- $\frac{3}{4}$  cup packed light brown sugar
- 1 egg yolk
- $1\frac{1}{2}$  cups all-purpose flour
- $\frac{1}{4}$  teaspoon salt

### Topping

- 2 teaspoons vanilla extract
- 2 cups semi-sweet chocolate chips (12 ounces)
- 1 cup almond brickle pieces (without chocolate coating)

### Caramel Layer

- 1 (14-ounce) can sweetened condensed milk (about  $1\frac{1}{4}$  cups)
- 2 tablespoons butter

### Instructions

#### Step 1

Preheat oven to 350°F. Grease a 13×9-inch baking pan (or line with foil and spray for easy removal).

#### Step 2

In a large bowl, beat  $\frac{3}{4}$  cup butter and brown sugar until combined. Beat in the egg yolk. Stir in flour and salt until a soft dough forms.

#### Step 3

Press dough evenly into the bottom of the prepared pan. Bake for 20 minutes, or until lightly golden. Remove from oven and set on a wire rack.

#### Step 4

Meanwhile, make the caramel: In a heavy saucepan over medium-low heat, combine sweetened condensed milk and 2 tablespoons butter. Cook, stirring constantly, until bubbly and thickened, about 5 minutes. Stir in vanilla.

#### Step 5

Spread the caramel evenly over the baked crust. Return pan to oven and bake 12–15 minutes, until the top is golden.

#### Step 6

Sprinkle chocolate chips evenly over the hot caramel layer. Bake 1–2 minutes more, just until the chocolate is shiny and softened.

#### Step 7

Remove from oven and use a knife or offset spatula to spread the melted chocolate evenly. Sprinkle immediately with almond brickle pieces.

#### Step 8

Cool completely on a wire rack. Refrigerate if needed for cleaner slicing, then cut into bars and serve.





## Sara N's Thumbprint Jam Cookies

Soft, rich, and dangerously snackable, these thumbprint cookies get their tender crumb from cream cheese and their bakery-level flavor from almond extract and jam. Each bite tastes like a tiny fruit pie, especially when you mix and match different jams in the same batch. As Sara puts it, they're so good you might lose track of how many you've eaten—and honestly, that checks out.

**Prep Time:** 20 Minutes

**Cook Time:** about 12-15 Minutes per batch

**Serves:** Makes approx. 24-30 cookies

**Level:** Beginner



### Ingredients

- 1 cup unsalted butter, softened
- 1 (8 oz) package cream cheese, softened
- $\frac{3}{4}$  cup sugar
- $\frac{1}{2}$  teaspoon vanilla extract
- $\frac{1}{2}$  teaspoon almond extract
- $\frac{1}{2}$  teaspoon salt
- 1 large egg yolk
- 2 cups all-purpose flour
- Assorted jams or preserves (any flavor you like)

### Instructions

#### Step 1

In a large bowl, beat the butter and cream cheese together until smooth and fully combined.

#### Step 2

Add the sugar, vanilla extract, almond extract, salt, and egg yolk. Mix until well incorporated.

#### Step 3

Gradually blend in the flour until a soft dough forms.

#### Step 4

Cover the dough and refrigerate for at least 2 hours.

#### Step 5

Preheat oven to 375°F. Line baking sheets with parchment paper.

#### Step 6

Roll dough into 1-inch balls and place on prepared baking sheets.

#### Step 7

Use your thumb or the back of a spoon to make an indentation in the center of each cookie. Fill each with jam.

#### Step 8

Bake for 11–12 minutes, or until cookies are just set and lightly golden on the bottoms.

#### Step 9

Cool briefly on the pan, then transfer to a wire rack to cool completely.





## Dena L's Christmas Stars

This recipe comes with a little magic—and a very clear set of rules. Dena's mother fell in love with these cookies as a child, straight from a long-gone Akron bakery that handed over the recipe with one condition: never share it. Decades later, with both the bakery and her mother gone, Dena decided it was finally time. These buttery, cinnamon-spiced almond cookies are meant to be cut into stars (attempting hearts was once declared unacceptable). Dusted generously in powdered sugar, they get better with time—the flavor deepens, the texture softens, and suddenly you understand why this recipe was guarded so fiercely. Some secrets are worth keeping. This one is worth baking.

**Prep Time:** 25 Minutes (+ 2 Hours chilling)

**Cook Time:** about 10-12 Minutes

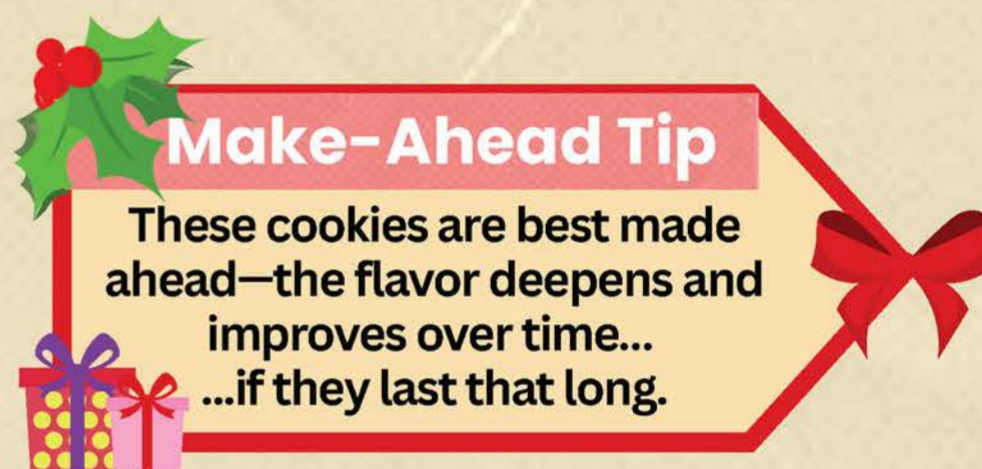
**Serves:** Makes approx. 30-36 cookies

**Level:** Intermediate



### Ingredients

- 1½ cups unsalted butter, softened (3 sticks)
- 1 cup granulated sugar
- 1 large egg, lightly beaten
- 3 cups all-purpose flour
- ¼ teaspoon salt
- 2 teaspoons ground cinnamon
- 2 cups finely ground almonds (about 7 ounces)
- Confectioners' sugar, for coating and dusting



#### Make-Ahead Tip

These cookies are best made ahead—the flavor deepens and improves over time...  
...if they last that long.

### Instructions

#### Step 1

In a large mixing bowl, cream the butter and granulated sugar until light and fluffy, about 3 minutes.

#### Step 2

Add the egg and mix until fully incorporated.

#### Step 3

In a separate bowl, sift together the flour, salt, and cinnamon. Gradually add the dry ingredients to the butter mixture.

#### Step 4

Stir in the finely ground almonds until the dough comes together.

#### Step 5

Wrap the dough tightly in plastic wrap and refrigerate for at least 2 hours.

#### Step 6

Preheat oven to 350°F. Line baking sheets with parchment paper.

#### Step 7

Roll the chilled dough out to about ¼-inch thickness. Cut into star shapes and place on prepared baking sheets.

#### Step 8

Bake for 10–12 minutes, until lightly browned around the edges.

#### Step 9

While the cookies bake, generously sift confectioners' sugar onto a sheet of waxed paper.

#### Step 10

As soon as the cookies come out of the oven, transfer them directly onto the sugared waxed paper and sprinkle additional confectioners' sugar over the tops.

#### Step 11

Let cool completely, then store in airtight containers.

