



# **Bake Like a Pro with Robin Miller and GoodCook**

## Oatmeal Chocolate Chip Cookies

Equal parts chewy and crisp, these incredible golden brown, caramelized cookies have the perfect balance of oats and chocolate, with hints of vanilla in every buttery bite. The cookie dough is made with pantry staples, comes together in minutes, and is an excellent option for a when you want a cookie dough recipe you can make ahead – the dough keeps in the refrigerator for up to 3 days, and in the freezer for up to 3 months.

**Yield:** 24 cookies

### INGREDIENTS

- 1 cup all-purpose flour
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 1/2 cup (1 stick) unsalted butter, softened to room temperature
- 2/3 cup packed light brown sugar
- 1/3 cup granulated sugar
- 1 large egg, room temperature
- 2 teaspoons pure vanilla extract
- 1 1/2 cups regular rolled oats, preferably not quick cooking
- 1 cup semisweet chocolate chips

### Tools You'll Need

- GoodCook AirPerfect Nonstick Cookie Sheet
- GoodCook Sweet Creations Cooling Rack
- GoodCook Sweet Creations High Temp Spatula
- GoodCook Sweet Creations Mixing Bowls
- GoodCook Cookie Scoop
- GoodCook Sweet Creations Measuring Cups
- GoodCook Sweet Creations Measuring Spoons

### INSTRUCTIONS

1. In a medium bowl, whisk together the flour, baking soda, and salt. Set aside.
2. Using a handheld or stand mixer fitted with a paddle attachment, beat together the butter and both sugars until light and fluffy.
3. Reduce speed to low and beat in the egg and vanilla. Beat in the flour mixture until just combined. With the mixer on low speed, beat in the oats and then the chocolate chips until just blended.

**INSTRUCTIONS CONTINUED...**

4. Chill the dough for one hour (and up to 3 days).
5. Preheat oven to 375 degrees.
6. Use a cookie scoop (two tablespoons) to drop the dough onto nonstick baking sheets, about 2 inches apart
7. Bake for 8 to 10 minutes, until the cookies are golden around the edges, but still soft in the center.
8. Cool the cookies on a wire rack (on the baking sheet), for 2 minutes. Transfer the cookies to the wire racks to cool completely.

## Vanilla Layer Cake with Chocolate Ganache

One of the easiest, fanciest-looking cakes you will ever make. The sweet cakes are light and fluffy, brimming with vanilla, and boast the most wonderful moist crumb. The ganache is a 2-ingredient blend of semisweet chocolate and cream and, when commingled, the marriage makes a satiny-smooth, fudgy frosting.

**Yield:** One 3-layer cake

### INGREDIENTS

#### For the cakes:

- Cooking spray
- 1 and 3/4 cups cake flour
- 3/4 teaspoon baking powder
- 1/4 teaspoon baking soda
- 1/4 teaspoon salt
- 1/2 cup unsalted butter, softened to room temperature
- 1 cup granulated sugar
- 3 large egg whites, at room temperature
- 2 teaspoons pure vanilla extract
- 1/2 cup full-fat sour cream, at room temperature
- 1/2 cup whole milk, at room temperature

#### For the ganache:

- 12 ounces semi-sweet chocolate chips or finely chopped chocolate
- 1 1/2 cups heavy cream
- Chocolate bar for shaving over top as garnish

### INSTRUCTIONS

1. Preheat oven to 350 degrees. Coat three 6×6×2-inch cake pans with cooking spray.
2. To make the cakes, in a large bowl, whisk together the cake flour, baking powder, baking soda, and salt. Set aside.
3. Using a handheld or stand mixer fitted with a paddle attachment, beat the butter on high speed until smooth and creamy. Add the sugar and beat until well blended. Scrape down the sides and up the bottom of the bowl with a rubber spatula as needed.

**INSTRUCTIONS CONTINUED...**

4. Add the egg whites and vanilla extract and beat on medium-high speed until blended. Beat in the sour cream. Scrape down the sides and up the bottom of the bowl as needed.
5. With the mixer on low speed, add the flour mixture until just incorporated. With the mixer still running on low, slowly add the milk and mix until combined. Do not over-mix.
6. Pour batter evenly into the prepared cake pans.
7. Bake for 18 to 21 minutes, until a wooden pick comes out clean or with little moist bits clinging to it. Cool the cakes, in the pans, on a wire rack. Cool completely before assembling.
8. To make the ganache, place the chocolate chips in a medium, heat-proof bowl. Set aside.
9. Heat the cream in a small saucepan over medium-high heat until it just starts to boil. Pour the cream over the chocolate and let stand for a few minutes to melt the chocolate. Alternatively, combine the chocolate and cream in a microwave-safe bowl and cook in 30-second increments until the chocolate is melted. Gently stir the melted chocolate and cream together until the mixture is smooth and glossy, scraping and incorporating the chocolate from the bottom of the bowl with a rubber spatula. Refrigerate until firm, about 1 hour.
10. Transfer the ganache to a mixing bowl fitted with the whisk attachment. Beat on medium-high speed until pale and fluffy.
11. To assemble the cake, place one cake on a serving plate and spread one third of the ganache over top. Top with the second cake layer and repeat. Finish with the third cake and remaining ganache.
12. Using a vegetable peeler, shave the chocolate bar over top, allowing pieces to fall onto the serving plate.

## Sheet Pan Keto Cinnamon Rolls

Wow the entire crowd with these warm, chewy cinnamon rolls. The dough is a unique and nutritious blend of mozzarella cheese, cream cheese, almond flour, and egg and it comes together in one bowl – without the need for an electric mixer. The cinnamon filling requires 2 ingredients and marries perfectly with the dough. Then, the frosting is a velvety blend of Greek yogurt, cream cheese, and vanilla. In one bite, you get equal parts tender dough, warm cinnamon-scented filling, and tangy-sweet frosting.

**Yield:** 18 cinnamon rolls

### INGREDIENTS

#### For the rolls:

- 1 1/2 cups shredded mozzarella cheese, not fresh mozzarella
- 2 tablespoons cream cheese
- 1 large egg, at room temperature
- 3/4 cup extra-fine almond flour, or 3/4 cup plus 2 tablespoons almond meal
- 1/2 teaspoon baking powder
- For the filling:
- 3 tablespoons keto-friendly sweetener
- 2 1/2 teaspoons ground cinnamon
- 1-2 teaspoons water

#### For the frosting:

- 2 tablespoons cream cheese
- 1 tablespoon full-fat Greek yogurt
- 2 teaspoons keto-friendly sweetener
- 2-3 drops pure vanilla extract

### INSTRUCTIONS

1. Preheat the oven to 375 degrees. Line a 1/2 sheet pan or baking sheet with parchment paper.
2. Melt the mozzarella and cream cheese together in a non-stick pan over a low heat, or in the microwave, checking and stirring every 30 seconds. The cheese should be melted, but not bubbling. Stir in the egg. Fold in the almond flour and baking powder. Mix until blended.
3. Transfer the dough to a piece of plastic wrap, shape into a disc and refrigerate for 30 minutes, and up to 24 hours. If you want to work with the dough right away, use lightly oiled hands (vegetable oil is fine).

**INSTRUCTIONS CONTINUED...**

