



the Redhead
BAKER

10
EASY &
DELICIOUS
Dessert
Recipes

By Coleen Hill





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BLACK FOREST BROWNIES

Prep time: 15 minutes

Bake time: 35 minutes

Yield: 16 brownies

INGREDIENTS

12 tbsp unsalted butter
1 1/2 cups sugar
2/3 cup unsweetened cocoa powder
1 tsp vanilla extract
3 large eggs, at room temperature
1 cup all-purpose flour
3/4 cup (6 oz) sweet cherries, pitted
3/4 cup (6 oz) sweet cherries, pitted
2 tbsp sugar
2 tbsp water
1 tsp cornstarch
1 tsp freshly squeezed lemon juice
1/2 cup heavy whipping cream, cold
1 1/2 tbsp powdered sugar
1/4 tsp vanilla extract
1/4 cup grated semisweet chocolate

DIRECTIONS

1. Preheat the oven to 350 degrees F. Line a 9x9 inch baking pan with tin foil, allowing two inches of foil to hang over the edges. Spray with nonstick spray.
2. Melt the butter and chocolate in the microwave in 30 second bursts on high heat, stirring well between each until just melted. Set aside to cool.
3. Stir together the flour, baking powder, cocoa and sugar together, making sure there are no lumps. Make a well in the center and add the melted butter/chocolate mixture and the vanilla. Stir just to moisten the dry ingredients, then add the beaten eggs and beat well just until combined.
4. Spread half of the batter into the prepared pan and use a spoon or spatula to spread to all the edges and into the corners. Drop the cherries over the batter layer then spoon the rest of the batter over the top of the cherries, spreading to cover as much as possible.
5. Bake for 25-30 minutes until firm around the edges but the middle should still be a little soft (with a very slight wobble if you shake the pan).
6. Remove to a wire rack to cool.
7. Whip the cream to soft peaks. Add the powdered sugar and vanilla and beat to medium-stiff peaks. Spread over the top of the cooled brownie. Sprinkle with chocolate shavings. Chill, covered, if not serving immediately.
8. Use the foil overhang to lift the brownies out of the pan. Cut the brownie sheet into 16 squares and serve.



CHERRY COBBLER

Prep time: 20 minutes

Bake time: 20 minutes

Yield: 8 servings

INGREDIENTS

5 cups (1 lb 12 oz) pitted sweet cherries, halved
2/3 cup sugar
2 tbsp cornstarch
1/4 tsp kosher salt
Juice of 1 medium lemon
1 tsp vanilla extract
1/4 tsp almond extract
1 cup all-purpose flour
1/2 cup sugar
1 tsp baking powder
1/4 tsp salt
1/4 tsp ground cinnamon
4 tbsp unsalted butter, cold
1/3 cup milk
1/4 tsp almond extract

DIRECTIONS

1. Place the cherries in a Dutch oven or other large saucepan.
2. Combine the sugar, cornstarch and salt. Stir into the cherries to coat.
3. Add the lemon juice, vanilla and almond extracts, and stir to combine. Set over high heat and bring to a boil.
4. Lower the heat to medium-low and cook for 5 minutes, stirring occasionally, until the juices have thickened and the cherries are softened.
5. Pour the cherry mixture into a 2-quart (11x8-inch) rectangular baking dish.
6. Make the topping: combine the flour, sugar, baking powder, salt and cinnamon in a food processor, pulse a few times to combine. Cut the butter into small cubes and add to the food processor, and pulse until the mixture resembles crumbs.
7. Transfer the mixture to a bowl. Combine the milk and almond extract, and add to the crumb mixture. Gently fold to combine.
8. Drop spoonfuls of the biscuit batter on top of the cherries. The drops don't have to touch, they will expand during baking.
9. Preheat the oven to 400 degrees. Once preheated, bake the cobbler for 18 to 20 minutes, or until the mixture looks light brown on top and the fruit juices are bubbling.
10. Cool slightly before serving, topped with ice cream or whipped cream.



CHOCOLATE CHIP COOKIES

Prep time: 15 minutes

Bake time: 10 minutes

Yield: 3 dozen

INGREDIENTS

1 cup plus 2 tbsp unsalted butter,
softened
 $\frac{3}{4}$ cup dark brown sugar
1 cup granulated sugar
2 large eggs
1 tsp pure vanilla extract
3 cups bread flour
1 tsp baking soda
1 tsp salt
12 oz chocolate chips

DIRECTIONS

1. Preheat oven to 375 degrees. Line cookie sheets with parchment paper.
2. Cream together the butter and sugars until fluffy, at least 5 minutes. Add eggs, one at a time, and the vanilla.
3. Sift together dry ingredients. Gradually add to batter, just until incorporated.
4. Stir in chocolate chips.
5. Scoop cookies with a 1-ounce cookie scoop to ensure consistent size.
6. Bake for 10 minutes, or until golden brown. Cool on cookie sheet two minutes, then move to rack to cool completely.

NOTE: Bread flour makes a chewier cookie. If you need to substitute all-purpose flour, use an equal amount, and decrease the butter to 1 cup.



CHOCOLATE ESPRESSO COOKIES

Prep time: 15 minutes

Bake time: 10 minutes

Yield: 4 dozen

INGREDIENTS

1 cup unsalted butter, softened
1 cup granulated sugar
1 cup dark brown sugar
2 large eggs
2 ½ cups all-purpose flour
¾ cup unsweetened dark cocoa powder
1 tsp baking soda
1 tsp salt
2 tbsp espresso powder
12 oz bittersweet chocolate chips

DIRECTIONS

1. Preheat your oven to 350 degrees F. Line two sheet pans with parchment paper or silicone baking mats.
2. In the bowl of a stand mixer, cream together the butter and the sugars until light and fluffy.
3. Add the eggs, one at a time, beating until the egg is incorporated and scraping down the bowl before adding the second. After the second egg is added, scrape down the bowl again.
4. In a smaller mixing bowl, stir together the flour, cocoa powder, baking soda, salt and espresso powder. Add it to the stand mixer bowl, and stir on low speed until fully incorporated.
5. Stir in the chocolate chips.
6. Use a medium cookie scoop to portion the dough on the prepared baking pans, spacing the cookies at least 2 inches apart.
7. Bake for 10 minutes, then cool on the sheet pan for 5 minutes, then transfer the cookies to a cooling rack to cool completely.



CHOCOLATE-FROSTED PEANUT BUTTER BLONDIES

Prep time: 15 minutes

Bake time: 30 minutes

Yield: 16 bars

INGREDIENTS

1/2 cup unsalted butter, melted
1 cup (packed) light brown sugar
1 egg, room temperature
1/2 tbsp vanilla extract
1/2 cup creamy peanut butter
1/4 tsp salt
1/2 tsp baking soda
1 cup all-purpose flour
3 cups powdered sugar
2/3 cup unsweetened cocoa powder
1/2 cup unsalted butter, softened
6 tbsp whole milk
1 tsp vanilla

DIRECTIONS

1. Preheat the oven to 350 degrees. Line an 8x8-inch baking pan with tinfoil, allowing about two inches to hang over the edges on opposite sides. Set aside.
2. In the bowl of a stand mixer, beat together the melted butter and brown sugar.
3. Add in the egg and vanilla, and beat until fully blended.
4. Stir together the flour, salt and baking powder; add to the mixer and stir on low speed just until blended.
5. Scrape the batter into the prepared pan, smoothing the top as best you can.
6. Bake for 25 to 30 minutes, until a toothpick inserted in the center comes out clean.
7. Set the pan on a wire rack to cool.
8. To make the chocolate frosting, in a large mixing bowl, beat together 1 cup of the powdered sugar with the butter, cocoa powder, and two tablespoons of milk until the mixture is thick and no longer lumpy.
9. Add the remaining sugar, milk and vanilla, and beat until smooth and creamy.



Flourless Peanut Butter Cookies

Prep time: 5 minutes

Bake time: 10 minutes

Yield: about 14 cookies

INGREDIENTS

1 cup creamy peanut butter
½ cup sugar
1 large egg, lightly beaten
½ tsp vanilla extract
¼ tsp salt

DIRECTIONS

1. Preheat oven to 350 degrees F.
2. Beat together the peanut butter and sugar.
3. Beat in the egg, vanilla and salt until combined.
4. Scoop dough into balls, about 1 tablespoon of dough each and place on a baking sheet lined with parchment paper or a silicone baking mat.
5. Bake for 8 to 10 minutes or until bottoms are just barely browned.
6. Let the cookies sit on the pan for 10 minutes before removing them to a wire rack to cool.



LEMON DOODLES

Prep time: X minutes

Bake time: X minutes

Yield: 2 dozen

INGREDIENTS

1 cup unsalted butter, softened
¾ cup granulated sugar
½ cup light brown sugar
1 large egg, plus the yolk only from a second large egg
1 tbsp vanilla extract
1 tsp baking soda
1 tsp cream of tartar
½ tsp kosher salt
Zest of one small lemon
2 ¾ cup all-purpose flour
½ cup granulated sugar, for rolling the scooped cookies

DIRECTIONS

1. Preheat oven to 325 degrees F. Line a baking sheet with a silicone mat or parchment paper, set aside.
2. In a stand mixer, cream together the butter, ¾ cup sugar and brown sugar until light and fluffy, about 2 to 3 minutes. Scrape down the sides of the bowl.
3. With mixer running on medium speed, add in the whole egg, yolk and vanilla and beat for another minute, scraping the sides as necessary.
4. Add the baking soda, cream of tartar, salt and lemon zest, then mix for 30 seconds on medium-low speed. Scrape the sides and bottom of the bowl.
5. Add in flour, then mix on low just until combined.
6. Place the ½ cup of sugar in a shallow dish. Using a medium cookie scoop, scoop the dough and roll into a ball. Roll each cookie dough ball into the sugar.
7. Place on prepared baking sheet about 2 inches apart. Bake for 10 to 12 minutes, turning cookie sheet halfway through baking. The cookies will appear puffy and underbaked on the top, but they will continue baking after being removed from the oven.



LEMON POUND CAKE

Prep time: 15 minutes

Bake time: 8 minutes

Yield: 18 cookies

INGREDIENTS

3 tbsp whole milk, at room temperature
3 large eggs, at room temperature
1 tsp lemon extract
1 1/2 cups cake flour
3/4 cup sugar
3/4 tsp baking powder
1/4 tsp salt
Zest of two lemons
13 tbsp unsalted butter, softened
1 3/4 cups confectioners sugar
1/4 cup lemon juice (from 2 to 3 lemons)
1 tsp salted butter, melted

DIRECTIONS

1. Preheat oven to 350 degrees F. Grease and flour an 8.5x4 inch loaf pan.
2. In a small bowl, lightly beat together the milk, eggs and lemon extract.
3. In a large bowl, combine the cake flour, sugar, baking powder, salt and zest.
4. Add the butter to the dry ingredients, and beat with a hand mixer on low speed until the mixture starts to form clumps.
5. Add half of the egg mixture, and beat on low speed until all of the dry ingredients are moistened and the mixture resembles cookie dough.
6. Increase the speed on the hand mixer to high (medium-high if using a stand mixer) and beat for 1 minute. Scrape down the bowl.
7. Add half of the remaining egg mixture. Beat on medium-high for about 30 seconds, or until fully incorporated and the mixture looks uniform.
8. Add the remaining egg mixture and beat until fully incorporated. Scrape the batter into the prepared pan.
9. Bake the cake for 55 to 60 minutes, or until a cake tester or thin paring knife inserted into the center of the cake comes out clean.
10. Set the cake pan on a cooling rack and let cool for 10 minutes, then remove the cake from the pan and cool completely on the wire rack.
11. Once the cake is cooled, whisk the powdered sugar and the lemon juice in a small bowl until smooth. Add the melted butter, and beat on high speed until thick.
12. Pour over the cooled cake. Slice and serve.



PEANUT BUTTER MOUSSE PARFAITS

Prep time: 30 minutes

Bake time: N/A

Yield: 2 parfaits

INGREDIENTS

1/2 cup creamy peanut butter
1/2 cup cream cheese, at room temperature
1/2 cup confectioners sugar
1/2 tsp vanilla extract
1/2 cup heavy whipping cream, chilled
10 chocolate wafer cookies or 5 sheets of chocolate graham cracker, crushed
3 Reese's peanut butter cup minis, chopped
Sweetened whipped cream, for garnish

DIRECTIONS

1. In a medium mixing bowl, beat together the peanut butter, cream cheese, confectioners sugar and vanilla extract. Set aside.
2. In a separate bowl, whip the heavy cream to medium- to stiff-peaks.
3. Transfer a quarter of the whipped cream to the peanut butter mixture and beat in until combined.
4. Transfer half of the remaining whipped cream to the peanut butter mixture and gently fold in. Repeat with the remaining half.
5. Spoon some of the peanut butter mousse into each of two 8-ounce mason jar, then layer on some of the chocolate cookie crumbs. Repeat with another layer of mousse, another layer of crumbs, and a final layer of mousse.
6. Cover with a layer of plastic wrap and chill until ready to serve. Just before serving, garnish each mason jar with sweetened whipped cream, and some chopped Reese's peanut butter cup minis.



PUMPKIN SNICKERDOODLES

Prep time: 15 minutes

Bake time: 8 minutes

Yield: 18 cookies

INGREDIENTS

1 1/2 cups all-purpose flour
1 tsp ground cinnamon
1/8 tsp ground ginger
1/8 tsp ground nutmeg
Pinch of ground cloves
Pinch of ground allspice
1/2 tsp baking soda
1 tsp cream of tartar
1/4 tsp table salt
1/2 cup unsalted butter, softened
1/2 cup granulated sugar
1/4 cup brown sugar
1 egg yolk room, at temperature
1 tsp pure vanilla extract
1/4 cup (2 oz) pumpkin puree
1/4 cup sugar
2 tsp cinnamon

DIRECTIONS

1. In the a mixing bowl, whisk together the first nine ingredients (up to and including the table salt).
2. In a stand mixer, beat together the butter and sugars until smooth.
3. Add in the egg yolk, and beat until fully incorporated. Add in the vanilla and pumpkin, and beat until smooth.
4. Add the flour mixture, and stir just until combined.
5. Cover the bowl with plastic wrap and chill for 30 minutes. During the last 15 minutes, preheat the oven to 325 degrees. Line two baking sheets with parchment.
6. In a small, shallow dish, stir together the 1/4 cup sugar and 2 tsp cinnamon.
7. Remove the dough from the fridge, and use a medium scoop to portion out some of the cookie dough. Gently roll it in a ball in your hands, and drop it into the cinnamon sugar mixture. Toss to coat.
8. Place the dough ball on one of the prepared baking sheets. Repeat with remaining cookie dough.
9. Bake the trays of cookies for 8 to 10 minutes, then place the baking pans on wire racks.
10. Cool on the baking pan for 10 minutes, then remove with a spatula to a wire rack to cool completely before storing.

About the Author



Coleen Hill, author of *The Redhead Baker*, graduated from The Restaurant School in Philadelphia, PA, with honors in 2007. She worked in fine dining restaurants, a wholesale bakery, and a bread bakery before “retiring” to work in graphic design.

She started a recipe blog in 2012 as a hobby, cataloging the dishes she made at home, detailing the “why” behind the “how.” The blog audience gradually grew from a few friends and family to a few thousand visitors each week.