

Forum:[Hack Forums](#)

Thread: [Help Needed - Cookies & Baking Recipes](#)

.Pazuzu - February 19, 2025, 6:15 am

My New Year resolution was to step up my baking game, as even though I enjoy chemistry I've never been too good at baking.

Does anybody have any good family recipes/advice for baking cookies? I would love to hear what people put in theirs and any tips/tricks

I just did the [BBC good food recipe](#) this morning, it was a very simple recipe but the results weren't 10/10

They looked fine going in and coming out:

But it was a bit 'crumbly':

Please share your recipes below!

Omniscient - February 19, 2025, 11:48 am

OMG, I F'n love cookies. And boy those look good. Really really good.

I have some keto cookies (quest brand) I can eat, not terrible but not the same either.

https://www.amazon.com/stores/QuestNutrition/page/60EEC250-AD58-42BA-8FAA-2AE70856EE70?ref=ast_bln&store_ref=bl_ast_dp_brandLogo_sto

I'm fan of adding Peanut Butter to cookie recipes. Doesn't matter if it's chocolate chip or oatmeal. Do you like oatmeal cookies? Those are some of the best ones to make at home. Come out so delicious. A million recipes online. Maybe find one with chocolate chips too and even some nuts in it. Love those everything cookies when done right.

Congrats on the baking.

.Pazuzu - February 19, 2025, 12:17 pm

(Feb 19, 2025 12:48 PM)Omniscient Wrote: [\[CITE\]](#) OMG, I F'n love cookies. And boy those look good. Really really good.

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delicious. A million recipes online. Maybe find one with chocolate chips too and even some nuts in it. Love those everything cookies when done right.

Congrats on the baking.

Thank you! I had such a sweet tooth only to make these, have half of one, and now I don't fancy them ?

I don't really do peanuts, but I love all other types of nuts, I wonder if other spreads would work similarly? I might have to experiment there

And yes oatmeal cookies are next on my list! I made them at Christmas but the edges were kinda burnt so I need practice there

The Pact - February 20, 2025, 7:56 pm

Gluten Free Afghan biscuits.

Ingredients

70 gram whole walnuts

2 cup corn flakes, roughly broken into smaller pieces

1 1/2 cup Orgran All Purpose Plain Gluten-Free Flour, sifted

180 gram butter, softened

1/2 cup brown sugar

1/2 teaspoon vanilla essence

3 tablespoon cocoa, sifted

1/2 teaspoon baking powder

Icing

3 tablespoon butter, melted

3 tablespoon cocoa, sifted

1 1/2 cup icing sugar, sifted

1/2 teaspoon vanilla essence

1. Preheat your oven to 356°F or 180°C . Line a baking tray with baking paper.
2. In a mixing bowl, use an electric beater to cream together butter, sugar, and vanilla essence until the mixture is light and fluffy.
3. Sift in the flour, cocoa, and baking powder. Add corn flakes and mix everything until well combined.
4. Drop tablespoon-sized portions of the mixture onto the prepared tray. Slightly flatten each portion with your fingers. Bake in the preheated oven for 20 minutes.
5. Allow the Afghans to cool on the tray to avoid crumbling when still hot.
6. For the icing, combine butter, cocoa, icing sugar, and vanilla essence in a bowl. Mix until smooth. If the icing is too stiff, add water little by little until you reach the desired thick consistency.
7. Spoon a teaspoonful of icing onto each cooled biscuit and press a walnut into the center of the icing.

Not my photo but this is what they should look like.

Pr0m3th3us - February 20, 2025, 7:58 pm

Looks like they baked a minute or 2 to long. I always used Betty Crocker recipes for baking, except when they called for veg oil I use butter (not margarine). And in the case of pie crust I use 1/3 shortening and 1/3 butter.

.Pazuzu - February 21, 2025, 3:25 am

(Feb 20, 2025 08:56 PM)The Pact Wrote: [\[CITE\]](#) Gluten Free Afghan biscuits.

Okay yeah these look and sound amazing, ima be making these soon. Have you done them before?

(Feb 20, 2025 08:58 PM)Unknown Rusty Looser Wrote: [\[CITE\]](#) Looks like they baked a minute or 2 to long. I always used Betty Crocker recipes for baking, except when they called for veg oil I use butter (not margarine). And in the case of pie crust I use 1/3 shortening and 1/3 butter.

Absolutely right they were done a tad too long, loved the crispy edge and soft middle but still could've done with less time, I have never touched a Betty Crocker recipe because their icing used to make me feel so sick as a child haha, maybe it's time to give them a go