

Virtual Holiday Baking



Sunday, November 16, 2025, 6-7:30pm
Please contact Katie Lyter with questions at katiel@wdsra.com

Hot Cocoa Cookies



Please be sure to have all the ingredients and supplies needed for the recipe before class.

Ingredients

- 1 cup of butter
- 1 1/3 cups Brown Sugar
- 1/2 cup Sugar
- 2 large Eggs
- 1 teaspoon Vanilla Extract
- 2 1/2 cups Flour
- 2/3 cup Unsweetened Cocoa Powder
- 1 teaspoon Baking Soda
- 1 teaspoon Cornstarch
- 3/4 teaspoon Salt
- 2 cups Semi-Sweet Chocolate Chips
- 8 large Marshmallows * (cut in half)
- 6 ounces Semi-Sweet Chocolate (melted for drizzling)

Kitchen Cookware You Will Need:

- Large Bowl & Hand mixer OR Stand mixer
- Measuring cups
- Measuring spoons
- Spatula
- Baking sheet
- Parchment paper
- Oven mitts
- Microwave-safe bowl
- Spoon

Instructions

1. Preheat oven to 350 degrees. In a large bowl, cream together the butter, brown sugar, and granulated sugar for 3-4 minutes, or until light and fluffy, scraping the sides of the bowl halfway through.
2. Add eggs and vanilla extract and mix for 1 minute longer.
3. Add cocoa powder, flour, baking soda, cornstarch, and salt. Mix just until combined. Fold in semi-sweet chocolate chips.
4. Line a baking sheet with parchment paper. Roll the dough into balls and place them 2 inches apart on the baking sheet. Bake for 8–10 minutes, just until the edges are set.

5. Remove the cookies from the oven and quickly press half of a large marshmallow (cut side down) onto the center of each cookie. Return the cookies to the oven for 2 minutes, just until the marshmallows puff slightly.
6. Cool on the baking sheet for 5 minutes before transferring to a wire rack.
7. In a microwave-safe bowl, melt the chocolate in the microwave at 50% power in 30-second increments until melted. You may want to add 1-2 teaspoons of oil to make the chocolate thinner and to melt more easily.
8. Drizzle the cooled cookies with melted chocolate. Use a piping bag, a spoon, or a knife.

Peppermint Bark



Please be sure to have all the ingredients and supplies needed for the recipe before class.

Ingredients

- 12 oz. semisweet chocolate, chopped
- 12 oz. white chocolate, chopped
- 1/2 tsp. peppermint extract
- 8 candy canes, crushed

Instructions:

1. Line a 13" x 18" baking sheet with parchment paper. Fill the bottom of a large pot with 3" water and bring to simmer over medium heat.
2. Reduce the heat to low, then place a large heatproof bowl on top. Add semi-sweet chocolate and stir occasionally until the chocolate has melted. Stir in the extract.
3. Pour into the prepared baking sheet and spread into an even layer with an offset spatula. Refrigerate until set, about 20 minutes.
4. Over the same pot of barely simmering water, place another large heatproof bowl. Add the white chocolate and stir until it has melted. Pour over set semi-sweet chocolate, then top immediately with candy canes. Refrigerate until set, about 20 minutes.

Kitchen Cookware You Will Need:

- Baking sheet
- Parchment paper
- 2 Large microwavable bowls
- Spoon
- Offset spatula
- Ziplock bag
- Rolling pin