

Anna Kate's Starter Recipes

Two recipes I learned early and still make all the time, plus the mistakes I made so you can skip them. Everything here uses ingredients almost every kitchen already has.



Peanut Butter Cookies

3 ingredients • 350°F • about 12 minutes

1 cup peanut butter

1 cup sugar

1 egg

Steps

1. Heat the oven to 350°F and line a baking sheet with parchment paper.
2. Add the peanut butter, sugar and egg to a bowl. Scrape every bit of peanut butter off the spoon.
3. Mix until it turns into a dough you can shape.
4. Roll the dough into little balls and set them on the parchment. Press a fork across the tops if you want them to look cute.
5. Bake for about 12 minutes.

What the dough should look like

Thick enough to roll into a ball that keeps its shape. If it's runny, add a little more sugar. We're making cookies, and a runny dough bakes into a puddle.

Chocolate Mug Cake

One mug • microwave • about 2 minutes

3 tbsp flour

2 tbsp cocoa powder

2 tbsp sugar

½ tsp baking powder

½ tsp baking soda

¼ cup milk

Chocolate chips, if you want them

Steps

1. Add the flour, cocoa powder and sugar to a microwave-safe mug.
2. Add the baking powder and baking soda. These are teaspoons.
3. Pour in the milk and stir until the batter is smooth and liquidy.
4. Drop in a few chocolate chips, just for funsies.
5. Microwave for about 2 minutes.

Mistakes I've made, so you don't have to

Tablespoons or teaspoons?

They look almost the same on a recipe. A tablespoon is three times bigger. I still double-check every single time.

Baking powder or baking soda?

I grabbed baking powder instead of baking soda once, and my cookies came out completely flat. Read the label twice.

Cookie dough too runny

Add a little more sugar until it holds a shape. If it pours, it's a cake batter.

A recipe flopped

Everyone fails the first time. Start over. You improve with every batch.

Coming next

Chocolate chip cookies. Watch for the video on the site.