

The background is a vibrant teal color with a fine, sparkling texture. Scattered throughout are various baking-related items: a whole orange macaron at the top center, a broken eggshell on the left, a whole raspberry at the top left, a blueberry at the top right, a green leaf on the right, a whisk in the center, a golden key on the right, a pink scalloped-edged cookie with a blueberry on the bottom right, a chocolate chip cookie on the bottom left, and another green leaf at the bottom. The text is centered and reads:

BESTSELLING AUTHOR
JENNIFER MOORMAN

THE BAKER'S MAN

SOME DREAMS
REQUIRE
A LITTLE MAGIC

A PDF COMPANION TO THE AUDIOBOOK

The Baker's Man

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RECIPES

BEA'S BAKERY CHOCOLATE CHIP COOKIES

These classic cookies are one of Anna's childhood favorites. Nothing finds your smile and warms your heart faster than a straight-from-the-oven chocolate chip cookie. The slightly crunchy outside gives way to the gooey, melty center. One bite will have you wholeheartedly believing that everything is going to be okay.

Prep Time: 20 minutes

Baking Time: 20 minutes

Total: 1 hour 40 minutes

Yield: 16 cookies

Ingredients

3 cups bread flour

1 teaspoon baking powder

1/2 teaspoon baking soda

1/2 teaspoon kosher salt

1 cup (2 sticks) unsalted butter, chilled and sliced into tablespoon-size pieces
1 cup light brown sugar
1 cup granulated sugar
2 eggs, chilled
2 teaspoons pure vanilla extract
1 cup dark chocolate chips
1/2 cup semisweet chocolate chips

Directions

1. In a large bowl, whisk together flour, baking powder, baking soda, and salt. Set aside.
2. In the bowl of a stand mixer fitted with the paddle attachment, beat cold butter on medium speed, about 1 minute. Add brown sugar and granulated sugar, then beat until incorporated.
3. Add eggs, one at a time, beating about 30 seconds after each addition. Add vanilla. Mix on medium-low speed until the mixture is blended. Turn off mixer, then add the dry ingredients.
4. Mix on low speed just until the dough comes together. Turn off mixer, and fold in chocolate chips by hand using a rubber spatula.
5. Drop the dough onto a parchment-lined sheet tray in 1/2-cup mounds. Place the tray in the freezer and freeze for 1 hour.
6. Preheat the oven to 375°F.
7. Bake straight from the freezer until still slightly under baked in the middle but golden brown around the edges and beginning to brown on top, about 20 minutes.
8. Cool the cookies on the tray for 5 minutes before cooling completely on a wire rack.

TWILIGHT BROWNIES

These decadent brownies help you view life from a higher perspective. They put your heart and mind at peace and quiet your thoughts, letting your creative spirit sparkle through you. Perfect for stargazing.

Prep Time: 10 minutes

Baking Time: 20 minutes

Cooling Time: 10 minutes

Total: 40 minutes

Yield: 9 square brownies

Ingredients:

1/2 cup flour

1/3 cup unsweetened cocoa powder

1/4 teaspoon kosher salt

1/2 cup (1 stick) unsalted butter

3/4 cup sugar

2 teaspoons pure vanilla extract

2 eggs at room temperature

1/2 cup bittersweet chocolate chunks

1 teaspoon Himalayan Pink Salt or flake salt

2 teaspoons turbinado sugar

Instructions:

1. Preheat oven to 350°F. Spray with cooking spray or line an 8-inch baking pan with parchment.
2. In a small bowl, whisk together the flour, cocoa powder, and salt. Set aside.

3. Melt the butter in a medium bowl using the microwave in 20-second increments until just melted, about 40 seconds.
4. Whisk in the sugar and vanilla until incorporated.
5. Whisk in the eggs, one at a time, until smooth.
6. Using a rubber spatula fold in the flour mixture until a few streaks of dry ingredients remain. Add the chocolate and fold a few more strokes to incorporate.
7. Pour the batter into the prepared pan and sprinkle with the flake salt and turbinado sugar. Bake for 20–25 minutes or until a toothpick inserted in the center comes out with just a few moist crumbs. Allow to cool completely in the pan.