

Caramel chocolate chip cookie bars: 🍪 Let's get STICKY! (Cookiemas Day 3: Christmas cookie ideas for all! 🕯️ 🎄)

1

00:00:00,000 --> 00:00:01,440

Welcome to day three,

2

00:00:01,440 --> 00:00:04,480

FOOD FAQ-ers of 12 Days of Cookie Mas.

3

00:00:04,480 --> 00:00:05,440

Mas,

4

00:00:05,440 --> 00:00:06,000

Mas,

5

00:00:06,000 --> 00:00:06,960

Mas,

6

00:00:06,960 --> 00:00:07,920

I like that one.

7

00:00:07,920 --> 00:00:09,760

No, I don't, but that's a exciting one,

8

00:00:09,760 --> 00:00:13,040

but it's day three of our 12 Days of Cookie Mas.

9

00:00:13,040 --> 00:00:13,840

I agree.

10

00:00:13,840 --> 00:00:15,280

I was a weather over there.

11

00:00:15,280 --> 00:00:16,480

It's nice.

12

00:00:16,480 --> 00:00:17,360

Is it?

13

00:00:17,360 --> 00:00:18,800

Yeah, like it's, I mean, it's, you know,

14

00:00:18,800 --> 00:00:20,400

it gets warmer in the afternoon like usual,

15

00:00:20,400 --> 00:00:22,960

but it definitely starts off cooler and it ends nice and cool

16

00:00:22,960 --> 00:00:25,360

and it's been nice and complete.

17

00:00:25,360 --> 00:00:27,920

It is colder than a which is tid outside.

18

00:00:27,920 --> 00:00:29,120

I love that saying.

19

00:00:29,120 --> 00:00:32,400

I know. I really want to say you got also say which is tid and a brass

20

00:00:32,400 --> 00:00:33,920

bra when it's like really cold.

21

00:00:33,920 --> 00:00:36,400

That sounds cold.

22

00:00:36,400 --> 00:00:38,800

Yeah, I think I woke up this morning.

23

00:00:38,800 --> 00:00:41,440

It was like 20 something degrees outside.

24

00:00:41,440 --> 00:00:43,520

So it's happened.

25

00:00:43,520 --> 00:00:44,480

When is it winter?

26

00:00:44,480 --> 00:00:45,840

Like when does that happen?

27

00:00:45,840 --> 00:00:47,760

December 22nd.

28

00:00:47,760 --> 00:00:48,880

Oh my gosh, you're right there.

29

00:00:48,880 --> 00:00:49,680

No wonder.

30

00:00:49,680 --> 00:00:52,160

Yeah, so it's getting cold.

31

00:00:52,160 --> 00:00:54,000

So I appreciate it.

32

00:00:54,000 --> 00:00:56,480

Even though there was very little fall this year, but,

33

00:00:56,480 --> 00:00:58,240

you know, fast, didn't it?

34

00:00:58,240 --> 00:01:00,320

Well, you know, climate change is a myth, you know,

35

00:01:00,320 --> 00:01:01,680

don't forget that money.

36

00:01:01,680 --> 00:01:02,800

There were fuckground people.

37

00:01:02,800 --> 00:01:04,800

And again, we were just totally stuck in the middle of that one.

38

00:01:04,800 --> 00:01:06,080

Same way, Tara's work, you know?

39

00:01:06,080 --> 00:01:08,400

Yeah, exactly.

40

00:01:08,400 --> 00:01:10,160

We're just going to get absorbed.

41

00:01:10,160 --> 00:01:11,600

It's nothing more expensive.

42

00:01:11,600 --> 00:01:13,280

Love how you said, absorbed.

43

00:01:13,280 --> 00:01:15,280

[laughs]

44

00:01:15,280 --> 00:01:16,480

That was funny.

45

00:01:16,480 --> 00:01:17,280

That was funny.

46

00:01:17,280 --> 00:01:19,600

I don't know how to say it.

47

00:01:19,600 --> 00:01:23,920

Anyway, let's get to this.

48

00:01:23,920 --> 00:01:24,880

Let's get cookie.

49

00:01:24,880 --> 00:01:27,680

And today's a cookie, but it's not a cookie like a cookie cookie.

50

00:01:27,680 --> 00:01:30,560

It's a bar, which I love a fucking bar because you can make one pan

51

00:01:30,560 --> 00:01:32,160

and feed many motherfuckers.

52

00:01:32,160 --> 00:01:34,800

I love a good bar.

53

00:01:34,800 --> 00:01:37,760

And if you listened to cookie,

54

00:01:37,760 --> 00:01:38,720

Mr. Number 2,

55

00:01:38,720 --> 00:01:43,680

one of our ingredients that you did have to go by extra,

56

00:01:43,680 --> 00:01:45,760

you're going to use in this recipe.

57

00:01:45,760 --> 00:01:48,080

So it's not going to go to waste.

58

00:01:48,080 --> 00:01:50,320

So clever.

59

00:01:50,320 --> 00:01:51,840

Yeah, I'm not going to waste.

60

00:01:51,840 --> 00:01:53,200

So let's do this.

61

00:01:53,200 --> 00:01:54,720

Cool. I'm not, I'm not going to lie.

62

00:01:54,720 --> 00:01:56,880

I'm going to confess I did not make this one.

63

00:01:56,880 --> 00:02:01,040

I am so sorry that you know that is lazy.

64

00:02:01,040 --> 00:02:04,720

Yo, the kids are at home all week.

65

00:02:04,720 --> 00:02:05,760

And I know that even busy.

66

00:02:05,760 --> 00:02:08,080

Fairly, yeah, that is super lazy,

67

00:02:08,080 --> 00:02:12,480

but you guys will be glad to know that I,

68

00:02:12,480 --> 00:02:16,400

no children, okay.

69

00:02:16,400 --> 00:02:19,520

King balls baked these cookies.

70

00:02:19,520 --> 00:02:21,040

I'm going to tell you a secret.

71

00:02:21,040 --> 00:02:22,080

Oh, god.

72

00:02:22,080 --> 00:02:22,720

Oh, my god.

73

00:02:22,720 --> 00:02:24,400

I know.

74

00:02:24,400 --> 00:02:26,240

You love the conversations so not like this.

75

00:02:26,240 --> 00:02:30,400

That so the day before yesterday yesterday today and tomorrow,

76

00:02:30,400 --> 00:02:32,560

I baked all those cookies in one night.

77

00:02:32,560 --> 00:02:33,200

You know, you did.

78

00:02:33,200 --> 00:02:34,560

You took like one for the team.

79

00:02:34,560 --> 00:02:37,120

I had to go to the team that night because I had,

80

00:02:37,120 --> 00:02:40,800

you know, have you ever like, and I'm sure everybody can attest to this?

81

00:02:40,800 --> 00:02:45,760

Have you ever just had a week where you only had one night available to do all the time?

82

00:02:45,760 --> 00:02:47,440

You have to get done.

83

00:02:47,440 --> 00:02:47,920

Yeah.

84

00:02:47,920 --> 00:02:49,360

And that was me.

85

00:02:49,360 --> 00:02:51,040

It was only one day available.

86

00:02:51,040 --> 00:02:54,240

I was like a Sunday and I had grocery shopping.

87

00:02:54,240 --> 00:03:00,400

I had all my errands and then came home at night time and I was baking until like midnight

88

00:03:00,400 --> 00:03:03,200

ends because this is a labor of love.

89

00:03:03,200 --> 00:03:08,320

It so I don't know people know we really do try out every single recipe that we get.

90

00:03:08,320 --> 00:03:11,520

That's why sometimes we miss a week because we don't have time to try it.

91

00:03:11,520 --> 00:03:13,360

Rest is fucking time to try it.

92

00:03:13,360 --> 00:03:13,920

Yeah.

93

00:03:13,920 --> 00:03:16,640

So we're like, you know, it's like Monday and

94

00:03:16,640 --> 00:03:19,680

Mottie's like, what are we going to do for food?

95

00:03:19,680 --> 00:03:25,440

FAQ and I'm like, Mottie, I had a handful of Doritos for dinner tonight.

96

00:03:25,440 --> 00:03:29,920

So I don't know what to tell you.

97

00:03:29,920 --> 00:03:31,840

Yeah, and it happens sometimes.

98

00:03:31,840 --> 00:03:32,320

Yeah.

99

00:03:32,320 --> 00:03:36,000

But not this time because this cookie must and we really put the pedal to the middle for this one.

100

00:03:36,000 --> 00:03:36,880

It's fucking exciting.

101

00:03:36,880 --> 00:03:37,840

So I really like this.

102

00:03:37,840 --> 00:03:39,520

Let's get started with cookie bars.

103

00:03:39,520 --> 00:03:39,520

Go for it.

104

00:03:39,520 --> 00:03:42,960

I'm chocolate chip caramel cookie bars.

105

00:03:42,960 --> 00:03:44,400

You have me a chocolate chip.

106

00:03:44,400 --> 00:03:45,360

Me too.

107

00:03:45,360 --> 00:03:45,840

Me too.

108

00:03:45,840 --> 00:03:51,520

So if you listen to day one, I talked about that beautiful big bar of chocolate.

109

00:03:51,520 --> 00:03:54,480

You can buy it at Trader Joe's and we used half the bar.

110

00:03:54,480 --> 00:03:56,880

They won cookies.

111

00:03:56,880 --> 00:03:59,360

Today we're going to use the other half of the bar.

112

00:03:59,360 --> 00:04:00,960

They too.

113

00:04:00,960 --> 00:04:04,240

We talked about the caramel that we used in our oatmeal caramel cookies.

114

00:04:04,240 --> 00:04:09,040

And today we are going to use the rest of those caramel pieces in this recipe.

115

00:04:09,040 --> 00:04:12,800

Because we are bitches who are bougie on a budget.

116

00:04:12,800 --> 00:04:16,240

We are absolutely bougie on a budget.

117

00:04:16,240 --> 00:04:17,120

Okay.

118

00:04:17,120 --> 00:04:20,320

So I like about this is you know, if you really think about it,

119

00:04:20,320 --> 00:04:25,840

all three of these recipes can basically be made with mostly what you have in your cabinet.

120

00:04:25,840 --> 00:04:27,840

And just buying a couple extra things.

121

00:04:27,840 --> 00:04:32,000

Maybe molasses and caramel and the cherries.

122

00:04:32,000 --> 00:04:34,160

Are the only new things you got to purchase.

123

00:04:34,160 --> 00:04:37,680

So if you listen to our podcast before about what's put in your pantry,

124

00:04:37,680 --> 00:04:39,840

boom, boom.

125

00:04:39,840 --> 00:04:41,040

Let's do this.

126

00:04:41,040 --> 00:04:42,800

Go for it. How do you make these sucker?

127

00:04:42,800 --> 00:04:43,200

All right.

128

00:04:43,200 --> 00:04:47,520

Like always, we're going to start with two sticks of butter, room temperature.

129

00:04:47,520 --> 00:04:48,240

All right.

130

00:04:48,240 --> 00:04:50,240

How do we soften butter quickly, Keater?

131

00:04:50,240 --> 00:04:53,760

I just put the microwave to like, I just do like you said five seconds at a time,

132

00:04:53,760 --> 00:04:54,720

ten seconds at a time.

133

00:04:54,720 --> 00:04:57,520

Just open the door, just touch it and that's it.

134

00:04:57,520 --> 00:05:04,000

Other things you can do also is I put butter like on top of my stove top while I'm preheating my oven.

135

00:05:04,000 --> 00:05:04,800

That's dangerous.

136

00:05:04,800 --> 00:05:05,920

So because sometimes it melts.

137

00:05:05,920 --> 00:05:07,040

Right.

138

00:05:07,040 --> 00:05:08,640

If you walk away from it, it's going to melt.

139

00:05:08,640 --> 00:05:09,600

So you're correct.

140

00:05:09,600 --> 00:05:11,040

So soften butter.

141

00:05:11,040 --> 00:05:11,360

All right.

142

00:05:11,360 --> 00:05:13,120

So we do want to cut the softened butter.

143

00:05:13,120 --> 00:05:17,440

We're going to do one and a half cups of brown sugar, one teaspoon vanilla,

144

00:05:17,440 --> 00:05:21,200

and just so that everybody know I use again, because I'm a Trader Joe's fanatic.

145

00:05:21,200 --> 00:05:24,000

I use the vanilla bean paste from Trader Joe's.

146

00:05:24,000 --> 00:05:24,400

Yeah.

147

00:05:24,400 --> 00:05:24,880

You know what?

148

00:05:24,880 --> 00:05:30,480

I just remembered what I bought vanilla beans at Trader Joe's and I still have them in the

149

00:05:30,480 --> 00:05:30,880

cupboard.

150

00:05:30,880 --> 00:05:31,840

I forgot.

151

00:05:31,840 --> 00:05:32,800

Oh my god.

152

00:05:32,800 --> 00:05:33,600

Make a paste.

153

00:05:33,600 --> 00:05:34,880

No, I'm going to make vanilla.

154

00:05:34,880 --> 00:05:35,680

Right.

155

00:05:35,680 --> 00:05:38,640

But you know what I was watching one of the ticktoxis the other day.

156

00:05:38,640 --> 00:05:41,760

And when you make a paste, a paste can be used much quicker.

157

00:05:41,760 --> 00:05:44,560

Then when you make an extract and you have to wait like, you know,

158

00:05:44,560 --> 00:05:46,960

a months to make use it.

159

00:05:46,960 --> 00:05:47,360

Yeah.

160

00:05:47,360 --> 00:05:49,360

They said a paste can be used almost immediately.

161

00:05:49,360 --> 00:05:50,320

I've got to check it out.

162

00:05:50,320 --> 00:05:51,120

Okay, go on.

163

00:05:51,120 --> 00:05:51,840

Yeah, check it out.

164

00:05:51,840 --> 00:05:54,000

Anyways, the vanilla bean paste.

165

00:05:54,000 --> 00:05:56,400

And when I was actually buying the vanilla bean paste the other day,

166

00:05:56,400 --> 00:05:58,960

the cashier was like, you know, she's like, oh, I love this stuff.

167

00:05:58,960 --> 00:06:00,480

And then there was a lady from another line.

168

00:06:00,480 --> 00:06:00,960

And she came over.

169

00:06:00,960 --> 00:06:02,480

She's like, what are we talking about?

170

00:06:02,480 --> 00:06:05,600

And I had like three people around me talking about the vanilla bean paste.

171

00:06:05,600 --> 00:06:08,160

And I'm happy with this because it really does elevate your baking.

172

00:06:08,560 --> 00:06:09,200

It does.

173

00:06:09,200 --> 00:06:12,240

And one teaspoon of vanilla extract is one teaspoon of vanilla bean paste.

174

00:06:12,240 --> 00:06:14,000

So it's a change it.

175

00:06:14,000 --> 00:06:15,600

But it does add a better flavor to it.

176

00:06:15,600 --> 00:06:17,440

Okay, so we got all that in our mixer.

177

00:06:17,440 --> 00:06:18,320

We're mixing it together.

178

00:06:18,320 --> 00:06:19,360

Two large eggs.

179

00:06:19,360 --> 00:06:21,120

We're going to mix that together.

180

00:06:21,120 --> 00:06:24,960

They go ahead and throw in two and one fourth cup of flour.

181

00:06:24,960 --> 00:06:27,760

Teaspoon of baking soda, teaspoon of salt.

182

00:06:27,760 --> 00:06:29,920

And then we're going to go ahead and, you know, mix it all together.

183

00:06:29,920 --> 00:06:34,160

Take that beautiful half bar chocolate and start chopping it up.

184

00:06:34,160 --> 00:06:36,320

And go ahead and throw it into your dough.

185

00:06:36,320 --> 00:06:38,240

So now what you're going to do is you're going to take an eight by eight pan.

186

00:06:38,240 --> 00:06:41,920

So your oven should be at 350 degrees.

187

00:06:41,920 --> 00:06:43,520

You're going to take an eight by eight pan.

188

00:06:43,520 --> 00:06:45,280

The recipe which it calls for nine by 13.

189

00:06:45,280 --> 00:06:46,080

So here's the thing.

190

00:06:46,080 --> 00:06:48,080

It depends how thick you want your bars to be.

191

00:06:48,080 --> 00:06:49,280

I like it thick.

192

00:06:49,280 --> 00:06:50,720

So I like thick too.

193

00:06:50,720 --> 00:06:52,480

So I use an eight by eight pan.

194

00:06:52,480 --> 00:06:52,960

Say it, mine.

195

00:06:52,960 --> 00:06:53,680

You go ahead.

196

00:06:53,680 --> 00:06:54,400

I do say anything.

197

00:06:54,400 --> 00:06:57,360

But I do like picker things in general.

198

00:06:57,360 --> 00:06:57,840

I know.

199

00:06:57,840 --> 00:07:01,760

So I like an eight by eight pan.

200

00:07:01,760 --> 00:07:03,680

But you can put it in nine by 13.

201

00:07:03,680 --> 00:07:10,480

So go ahead and I've had parchment paper or grease the fuck out of this pan with butter.

202

00:07:10,480 --> 00:07:10,720

All right.

203

00:07:10,720 --> 00:07:16,320

And you're going to take a portion of your dough and you are going to put it at the bottom of the pan.

204

00:07:16,320 --> 00:07:19,920

And you are going to like just smash it down with your hands.

205

00:07:19,920 --> 00:07:24,320

It helps you put a little oil on your hands, a little water in your hands to just get it all

206

00:07:24,320 --> 00:07:25,040

down perfect.

207

00:07:25,040 --> 00:07:26,080

I am not going to go.

208

00:07:26,080 --> 00:07:26,880

That's taking a little.

209

00:07:26,880 --> 00:07:28,160

I'm not going to play with dough.

210

00:07:28,160 --> 00:07:30,480

So I have to use little chicks like that.

211

00:07:30,480 --> 00:07:31,200

Yeah.

212

00:07:31,200 --> 00:07:32,000

To get my dough to work.

213

00:07:32,640 --> 00:07:36,720

And you're going to put that in the oven for about 10 minutes.

214

00:07:36,720 --> 00:07:37,440

Okay.

215

00:07:37,440 --> 00:07:42,240

While you're doing that, take the rest of your caramel pieces and you're going to throw them in a pan.

216

00:07:42,240 --> 00:07:45,760

And you're going to put it a couple of tablespoons of half and half.

217

00:07:45,760 --> 00:07:46,640

I don't have half enough.

218

00:07:46,640 --> 00:07:47,920

I had I had heavy cream.

219

00:07:47,920 --> 00:07:49,840

Just a couple of tablespoons of heavy cream.

220

00:07:49,840 --> 00:07:53,040

And you're going to and you're going to let it melt.

221

00:07:53,040 --> 00:07:54,160

Okay.

222

00:07:54,160 --> 00:08:00,720

So then when you're done, you're going to go ahead and you're going to take after 10 minutes,

223

00:08:00,720 --> 00:08:01,920

take your pan out.

224

00:08:01,920 --> 00:08:02,960

Wait, wait, wait.

225

00:08:02,960 --> 00:08:04,880

I want to hear I want to visualize this.

226

00:08:04,880 --> 00:08:06,880

How many caramels did you use?

227

00:08:06,880 --> 00:08:10,640

I'm going to say half the bag because I didn't count it.

228

00:08:10,640 --> 00:08:11,040

Okay.

229

00:08:11,040 --> 00:08:12,640

So you get how big was your bag?

230

00:08:12,640 --> 00:08:14,080
Half the bag of where there's original.

231
00:08:14,080 --> 00:08:15,760
And I think the bag was eight ounces.

232
00:08:15,760 --> 00:08:18,480
Or maybe no, maybe it was 16 ounces of where there's originals.

233
00:08:18,480 --> 00:08:23,360
So I use half the bag to use the other half of the cookies, the previous cookies.

234
00:08:23,360 --> 00:08:23,680
Okay.

235
00:08:23,680 --> 00:08:27,120
So first you put the half and half a comedy tablespoons?

236
00:08:27,120 --> 00:08:29,520
I did four tablespoons and half and half.

237
00:08:30,160 --> 00:08:35,360
In a little pan with the caramels and with the caramels and the half melt.

238
00:08:35,360 --> 00:08:36,480
That's it.

239
00:08:36,480 --> 00:08:36,880
Okay.

240
00:08:36,880 --> 00:08:38,160
Third round, let it melt.

241

00:08:38,160 --> 00:08:41,280

And you're just making basically just a quick caramels sauce.

242

00:08:41,280 --> 00:08:42,080

That's all you're doing.

243

00:08:42,080 --> 00:08:42,880

Gotcha.

244

00:08:42,880 --> 00:08:47,840

And you just need some liquid just to, you know, let these caramels become liquid.

245

00:08:47,840 --> 00:08:55,040

So now you take your baking pan out of the oven and it's not going to be fully done.

246

00:08:55,040 --> 00:08:56,320

Just to let you know.

247

00:08:56,320 --> 00:08:56,640

Okay.

248

00:08:57,520 --> 00:09:03,760

And then you take your caramel, you pour it on top of this one layer of cookie so far,

249

00:09:03,760 --> 00:09:10,240

then you take your other raw cookie dough and you just go ahead and just scoop,

250

00:09:10,240 --> 00:09:12,640

scoop right on top of that caramel.

251

00:09:12,640 --> 00:09:13,920

Well, it's,

252

00:09:13,920 --> 00:09:15,920
tops, right?

253
00:09:15,920 --> 00:09:18,400
Excuse me, Mary Ellen.

254
00:09:18,400 --> 00:09:20,640
And then you're going to put a pack of me oven.

255
00:09:20,640 --> 00:09:24,560
Wait, do you smooth it out or you just dollop it like a cobbler?

256
00:09:24,560 --> 00:09:25,200
I dollop it.

257
00:09:25,200 --> 00:09:26,160
Okay.

258
00:09:26,160 --> 00:09:27,600
It's going to spread.

259
00:09:27,600 --> 00:09:28,240
Got it.

260
00:09:28,240 --> 00:09:29,200
So I dolloped it.

261
00:09:29,200 --> 00:09:31,600
And then you're going to put it back in the oven for 10 minutes.

262
00:09:31,600 --> 00:09:34,800
It says 10 minutes because I was making mine thicker.

263

00:09:34,800 --> 00:09:36,400
You have to do a little bit longer.

264
00:09:36,400 --> 00:09:39,280
I would say do like 13, 14 minutes and check it.

265
00:09:39,280 --> 00:09:43,280
Just remember if you're going to test it with a knife or something like that,

266
00:09:43,280 --> 00:09:44,720
you're going to end up with a gooey caramel.

267
00:09:44,720 --> 00:09:48,320
So you're really going to have to kind of have to eyeball this.

268
00:09:48,320 --> 00:09:52,880
Basically the top layer of this is going to be like a soft cookie.

269
00:09:52,880 --> 00:09:54,560
And that's it.

270
00:09:54,560 --> 00:09:55,680
And you take it out.

271
00:09:56,160 --> 00:09:59,120
Let this fully cool and has to fully solidify and cool.

272
00:09:59,120 --> 00:10:04,640
And then even on the 8 by 8, I think I got like a hearty eight bars out of it.

273
00:10:04,640 --> 00:10:06,560
And that's it.

274

00:10:06,560 --> 00:10:10,080

And I will say at this point of the night, I had ran out of parchment paper.

275

00:10:10,080 --> 00:10:12,720

So I did really like I said in the beginning,

276

00:10:12,720 --> 00:10:14,800

get the butter that pan at the butter really well.

277

00:10:14,800 --> 00:10:18,320

parchment would make it easier to get out.

278

00:10:18,320 --> 00:10:20,400

I can make it easier to get you to just pull it right out.

279

00:10:20,400 --> 00:10:20,640

Yeah.

280

00:10:20,640 --> 00:10:25,040

But so this you just have to cut up and serve it out of there, out of the pan.

281

00:10:25,040 --> 00:10:26,960

But it kind of sounds delicious.

282

00:10:26,960 --> 00:10:28,320

It was really decadent.

283

00:10:28,320 --> 00:10:29,520

It was really good.

284

00:10:29,520 --> 00:10:36,720

And you could play with it if you want a cookie bar that you want to make in swirling caramel.

285

00:10:36,720 --> 00:10:37,520

You can do it.

286

00:10:37,520 --> 00:10:40,000

If you want to do it and layers like this, you can do it.

287

00:10:40,000 --> 00:10:41,520

Whatever is easiest for you.

288

00:10:41,520 --> 00:10:45,840

These came out very thick and very, it's very filling.

289

00:10:45,840 --> 00:10:50,560

So if you want to make a smaller bar, like I said, use a 9 by 13 pan.

290

00:10:50,560 --> 00:10:53,920

And you'll have a much thinner bar, maybe a little bit crispier of a cookie.

291

00:10:53,920 --> 00:10:56,880

So it's really up to you how you like it.

292

00:10:56,880 --> 00:10:58,400

Choose your own chip venture.

293

00:10:58,400 --> 00:11:00,080

Do you remember those books?

294

00:11:00,080 --> 00:11:00,480

Yeah.

295

00:11:00,480 --> 00:11:02,880

I actually just love those books.

296

00:11:02,880 --> 00:11:03,920

Like it's your reading.

297

00:11:03,920 --> 00:11:04,480

Hmm?

298

00:11:04,480 --> 00:11:04,960

I did.

299

00:11:04,960 --> 00:11:06,720

It was probably the last time I ever read it.

300

00:11:06,720 --> 00:11:09,920

I love those books.

301

00:11:09,920 --> 00:11:11,120

I love an audio book.

302

00:11:11,120 --> 00:11:13,440

Like I don't have the patience to sit and read.

303

00:11:13,440 --> 00:11:17,680

I don't know the older I get, the less the worse my attention has gotten.

304

00:11:17,680 --> 00:11:20,000

I think the kids really do suck your brain juices out.

305

00:11:20,000 --> 00:11:23,760

There are certain audio books I read just because

306

00:11:23,760 --> 00:11:27,600

I mean, there's certain, like, there's certain business books that I have to read.

307

00:11:27,600 --> 00:11:28,560

Mm-hmm.

308

00:11:28,560 --> 00:11:31,520

You know, it works sometimes to get thrown into committees and stuff like that.

309

00:11:31,520 --> 00:11:34,320

So there are certain, like, business books that they need to read.

310

00:11:34,320 --> 00:11:35,760

And audio books really help.

311

00:11:35,760 --> 00:11:36,320

Right.

312

00:11:36,320 --> 00:11:39,200

Because like it's something to work and it can just listen to the audio book.

313

00:11:39,200 --> 00:11:42,880

Although sometimes I feel like retain more if I read it,

314

00:11:42,880 --> 00:11:46,080

but the audio book really does help.

315

00:11:46,080 --> 00:11:49,200

Because I have also a hard time just sitting and doing one thing.

316

00:11:49,200 --> 00:11:51,760

I need to be able to listen and do something.

317

00:11:51,760 --> 00:11:53,520

Like I need the multi task.

318

00:11:53,520 --> 00:11:57,200

All the time I'm always, I have a real good case of ADHD for sure.

319

00:11:57,200 --> 00:11:58,000

Oh yeah.

320

00:11:58,000 --> 00:11:59,840

You and me both.

321

00:11:59,840 --> 00:12:03,440

Anyway, okay, so like right now we're just completely off the topic.

322

00:12:03,440 --> 00:12:06,960

And if you want to make these better go ahead and like you always say,

323

00:12:06,960 --> 00:12:09,280

Marty, sprinkle some nice flaky salt on there.

324

00:12:09,280 --> 00:12:12,320

If you got it, it's going to make it better.

325

00:12:12,320 --> 00:12:12,960

So that's really it.

326

00:12:12,960 --> 00:12:13,920

Invest in a nice salt.

327

00:12:13,920 --> 00:12:15,200

I mean, you will not regret it.

328

00:12:15,200 --> 00:12:19,360

It lasts forever and you can literally transform any bake to go any food

329

00:12:19,360 --> 00:12:23,200
with a nice flaky finishing salt.

330
00:12:23,200 --> 00:12:24,240
Finishing salts are great.

331
00:12:24,240 --> 00:12:26,560
And like you said, you do spend a lot on them,

332
00:12:26,560 --> 00:12:30,400
but you have it for a really long time.

333
00:12:30,400 --> 00:12:32,480
You're not using this as seasoning your food with.

334
00:12:32,480 --> 00:12:32,720
Right.

335
00:12:32,720 --> 00:12:35,920
And I mean, the salt, like the use salt to cure things is not going to go bad.

336
00:12:35,920 --> 00:12:37,520
So you can have it for a long time.

337
00:12:37,520 --> 00:12:40,480
I mean, like I've seen some like mald on salts for like, you know,

338
00:12:40,480 --> 00:12:42,000
\$11, \$12.

339
00:12:42,000 --> 00:12:46,720
But again, you're not going to use it all the time.

340

00:12:46,720 --> 00:12:50,720

But I will say it makes a big difference in your baking.

341

00:12:50,720 --> 00:12:52,480

It makes a giant difference.

342

00:12:52,480 --> 00:12:53,280

All right.

343

00:12:53,280 --> 00:12:54,240

Hit his date.

344

00:12:54,240 --> 00:12:58,000

Three of Cookie Ma's 2024.

345

00:12:58,000 --> 00:13:00,720

We have nine more days to go.

346

00:13:00,720 --> 00:13:01,280

Oh my gosh.

347

00:13:01,280 --> 00:13:02,080

I am so excited.

348

00:13:02,080 --> 00:13:04,720

I think this is kind of my favorite series of our.

349

00:13:04,720 --> 00:13:07,280

Oh, this is, I look forward to this every year now.

350

00:13:07,280 --> 00:13:08,480

I mean, it's only a second year,

351

00:13:08,480 --> 00:13:10,160
so it sounds kind of stupid, but it's true.

352
00:13:10,160 --> 00:13:11,120
I really look forward to this.

353
00:13:11,120 --> 00:13:12,560
I like brain-childing it.

354
00:13:12,560 --> 00:13:14,000
And like, like, ideating.

355
00:13:14,000 --> 00:13:14,800
I love it so much.

356
00:13:14,800 --> 00:13:15,280
I'm so excited.

357
00:13:15,280 --> 00:13:17,360
What I will say about doing this,

358
00:13:17,360 --> 00:13:19,120
it kind of gets into the holiday spirit.

359
00:13:19,120 --> 00:13:20,000
True.

360
00:13:20,000 --> 00:13:22,240
It's because it's like, you know, really fucking hard to get

361
00:13:22,240 --> 00:13:23,680
the holiday spirit this year.

362

00:13:23,680 --> 00:13:28,880

And so it really gets into the mood to, you know, enjoy something.

363

00:13:28,880 --> 00:13:29,360

Yeah.

364

00:13:29,360 --> 00:13:31,920

So while we still have sugar and flour and affordable price.

365

00:13:31,920 --> 00:13:35,360

Right, right, before it becomes like \$18.

366

00:13:35,360 --> 00:13:38,960

So I always wonder why those depression recipes were so stupid.

367

00:13:38,960 --> 00:13:41,040

And I'm like, oh, we're about to find out.

368

00:13:41,040 --> 00:13:43,040

We're about to find out.

369

00:13:43,040 --> 00:13:45,760

We're about to find out it's going to be a whole new,

370

00:13:45,760 --> 00:13:46,240

new day.

371

00:13:46,240 --> 00:13:47,040

Thank you.

372

00:13:47,040 --> 00:13:48,000

They're like, you don't have sugar.

373

00:13:48,000 --> 00:13:49,120

You use this old boot.

374

00:13:49,760 --> 00:13:51,280

Wait, exactly.

375

00:13:51,280 --> 00:13:52,400

It's like, you don't have oil.

376

00:13:52,400 --> 00:13:54,160

We've got to wait for these boiling water.

377

00:13:54,160 --> 00:13:56,560

It didn't happen.

378

00:13:56,560 --> 00:13:59,520

Oh, it's, it's sad, but I laugh anyway.

379

00:13:59,520 --> 00:14:00,480

All right.

380

00:14:00,480 --> 00:14:04,880

So don't forget to leave us a five-star review on your Apple Podcast player.

381

00:14:04,880 --> 00:14:05,920

It really helps us out.

382

00:14:05,920 --> 00:14:07,280

Share us with a friend.

383

00:14:07,280 --> 00:14:09,600

Make a cookie swap and everybody pick a cookie.

384

00:14:09,600 --> 00:14:10,720

That's fun.

385

00:14:10,720 --> 00:14:11,520

I think so.

386

00:14:11,520 --> 00:14:12,800

Get out there and enjoy your friends.

387

00:14:12,800 --> 00:14:13,520

I mean, why not?

388

00:14:13,520 --> 00:14:13,760

Right?

389

00:14:13,760 --> 00:14:15,040

It's the time.

390

00:14:15,040 --> 00:14:16,560

Yeah, let's free.

391

00:14:16,560 --> 00:14:19,040

Well, it's the price of sugar, cookie.

392

00:14:19,600 --> 00:14:20,640

What is it?

393

00:14:20,640 --> 00:14:22,080

Sugar, flower, butter.

394

00:14:22,080 --> 00:14:23,120

Yeah.

395

00:14:23,120 --> 00:14:24,400

We could do that though.

396

00:14:24,400 --> 00:14:25,120

Yeah, for right now.

397

00:14:25,120 --> 00:14:27,680

This year.

398

00:14:27,680 --> 00:14:28,240

All right, y'all.

399

00:14:28,240 --> 00:14:28,800

We love you.

400

00:14:28,800 --> 00:14:32,720

We will be back tomorrow for day four of Cookie Mus,

401

00:14:32,720 --> 00:14:34,720

which is the last one for this week.

402

00:14:34,720 --> 00:14:36,720

That's a good, easy, easy recipe.

403

00:14:36,720 --> 00:14:38,720

Just like Eric.

404

00:14:38,720 --> 00:14:40,720

I mean, I'm not going to fight you.

405

00:14:40,720 --> 00:14:42,320

Easy, easy, easy, easy.

406

00:14:42,320 --> 00:14:45,600

All right, guys, we love you and we'll hear tomorrow.

407

00:14:45,600 --> 00:14:46,400

Bye.

Let's keep the kitchen talk going!

SOCIAL

 **Email us:** FoodFAQPod@gmail.com

 **Insta:** @foodfaqpodcast

 Get personal, baby: **leave us an audio message:** Fanlist

 **YouTube!** [Listen HERE](#)

So, you want us right in your inbox? Get it, tiger!: Substack

YOU WANT MORE? 📌

👏 **Mariela & Eric Approved “Build Your Kitchen” pdf checklist:** Free and useful- no brainer: I want in

*

*

*

📖 **Say "buh-bye" to boring dinners, hello to “I got my ish together” with our recipe organizer & meal planning roadmap:** Put it in my cart, please

*

*

*