

Cookies of Chaos



Ingredients

- 2 Eggs, Large
- 2 ½ cups All-Purpose Flour
- 1 tsp Baking Soda
- 1 ⅛ cup Brown Sugar
- ½ cup Granulated Sugar
- 3 tsp Vanilla Extract
- 1 cup Salted Butter

- Prep Time** 15 mins
- Chill Time** 1 ½ hours
- Cook Time** 8 minutes

Makes 2 dozen cookies

Additional Ingredient Table

Roll a D20 die to add up to a total of two cups of additional ingredients to your cookies!

1	⅓ cup	white chocolate chips	11	½ cup	golden raisins
2	½ cup	plain potato chips, crushed	12	½ cup	pecans (chopped)
3	⅓ cup	bacon (cooked crispy and chopped) or real bacon bits	13	½ cup	almonds (ground or chopped)
4	½ cup	salted pretzels (chopped)	14	1 tsp	rum or maple flavouring (or 1 tbsp actual rum or maple liquor)
5	2 tbsp	rainbow sprinkles	15	½ cup	Mini M&M's
6	½ cup	pistachios (chopped)	16	1 cup	quick oats
7	½ cup	peanut butter	17	1 cup	unsweetened coconut
8	2 tbsp	orange zest	18	½ cup	Skor / toffee bits
9	½ cup	dried apricots (chopped)	19	½ cup	butterscotch chips
10	½ cup	dried cranberries	20	1 cup	semi-sweet chocolate chips

Preparation Instructions

Remember, trying any new spell recipe for the first time can be risky. Make sure you feel confident and prepared, then roll the dice and hope for the best. There are no mistakes, there are just glorious and fantastic opportunities for learning.

1. Pre-heat oven to 375°F.
2. Brown the Butter (*this is an essential step, skip at your own peril*)
 - a. While oven is heating, place half of the butter in a small sauce pan (or wee cauldron) and cook for about 3 minutes, stirring almost constantly, or until the butter has browned to a caramel colour.
 - b. Remove from the heat and stir in the remaining half of the butter. Whisk until completely smooth with no chunks left, then pour the hot butter into a refrigerator or freezer safe bowl (a wide bottomed metal or glass bowl usually do the trick).
 - c. Place the bowl of butter into the refrigerator or freezer to bring it just to room temperature.
TIP: *Stirring with a carefully crafted Ice Knife spell, or cooling with a gentle Cone of Cold spell aimed at the bowl are also suitable alternatives to mundane refrigeration devices.*
 - i. You'll know it has returned to room temperature when you press a finger into the top and it makes a slight indentation. Remove from fridge/freezer (or end spell) and let the bowl of butter rest on the counter.

3. While the butter is returning to room temperature, line two large baking sheets with parchment paper and set them aside. **TIP:** *Spread a thin bit of butter with a brush or your fingers onto the bottom of the pan down the center and near the edges to help the parchment paper stay in place.*
4. In a medium bowl whisk together the flour and baking soda. Set aside.
5. Once your butter is at room temperature add the sugars and vanilla to it and beat on medium speed until light and fluffy, about two minutes.
6. Add the eggs to the butter mixture and beat quickly for about 30 seconds just until combined. **TIP:** *These are eggs from a standard chicken. Using lizard, cockatrice, or any other eggs will not result in the same egg to other ingredient ratio, ruining the dough. They will also have an "effect" on both the flavor and effectiveness of the spelled cookie.*
7. Scrape down the sides of the bowl with a spatula and let this mixture rest for about 5 minutes, then beat the eggs for another 40 seconds or so.
8. Gently fold the flour mixture with a wooden spoon or spatula into the butter mixture, stirring only until the flour begins to disappear.
9. Fold in your chosen additions from your additional ingredient table rolls.
10. Cover and chill the dough in the fridge for 1 hour. If you skip this step it's okay, just see the **TIP** in step 11. Much as before, cooling with a gentle Cone of Cold spell aimed at the bowl is a suitable alternative here.
11. Roll scant tablespoon sized balls of dough between your palms (or use a small cookie scoop) to form dough balls and place the balls on a parchment lined baking sheet making sure to leave around an inch and a half of space between them to allow for spreading. **TIP:** *If you skip the step where we chill the dough, leave at least 2 inches of space between dough balls, as they will spread more.*
12. Continue this until you have filled your baking sheet with dough balls.

Baking Instructions

13. Place baking sheets one at a time into your pre-heated oven and bake for 7-8 minutes or until golden at the edges but still nice and soft in the middle. They are done even if they look undone in the middle. **TIP:** *If your oven is a convection oven you may put two sheets in the oven at once as the hot air circulating helps cook them evenly. Otherwise only put one sheet in at a time, prepping the second sheet while the first is cooking. If you put two sheets in a standard oven, they will not cook uniformly.*
14. When done, remove the sheet from the oven and let the cookies rest while still on the sheet for at least 5 minutes before transferring them to a wire rack, piece of parchment paper, or newspaper to cool completely.

Cookie Results

15. Assess the flavor of your chaotic treats. Rank on a scale of 1-10.

RANK	ALIGNMENT	RECOMMENDATION	OUTCOME
1-3	Chaotic Evil	Consumption not recommended.	Use as an improvised weapon (+1) or to Poison an enemy! Cookies ingested by self result in -4 HP
4-6	Chaotic Neutral	These are pretty okay! Eat at will.	They might work as trail rations, or perhaps you can trade them to someone for something better.
7-10	Chaotic Good	Delicious! Gobble them up!	Eating these yourself grants 1d6 temporary HP. Gifting them gives you advantage on persuasion checks. Can be used as bribes.

This recipe or use of it or eating food baked using it is not guaranteed to result in any real effects or magic.