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GET OUR 7 DAYS OF LOVE PROGRAM FOR FREE!

Get ready to have a great time learning how to love your spouse! What's that, you already know how? Well, The Dating Divas are here to give you a whole new perspective on delighting your better half with our incredible 7 Days of Love Program... and its absolutely free when you sign up for our newsletter!

Each day, for the next 7 days, you'll get a super-easy and fun way to connect with your spouse. At the end of this week, no matter how well you thought you knew your spouse, you'll have a whole new way of looking at the ways in which they love to be loved!

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the
DATING  **DIVAS**

STRENGTHENING MARRIAGES, ONE DATE AT A TIME



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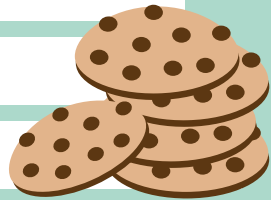
BAKING COOKIES

 **BLINDFOLDED**
CHALLENGE!

TIME:

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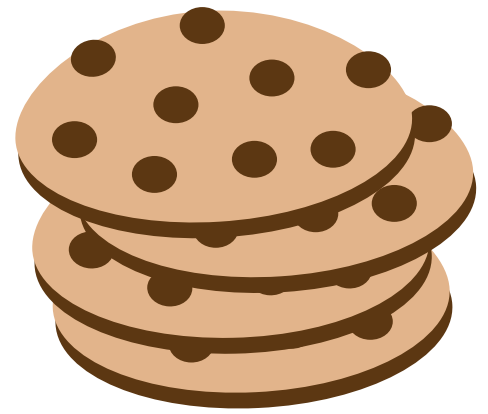


It ain't gonna be easy, but tough cookies never crumble!

THE BEST

COOKIE RECIPES FOR YOUR

"BAKE COOKIES BLINDFOLDED" NIGHT!



SUGAR COOKIES

INGREDIENTS

2 ¾ cups all-purpose flour
1 teaspoon baking soda
½ teaspoon baking powder
1 cup butter, softened
1 ½ cups white sugar
1 egg
1 teaspoon vanilla extract

DIRECTIONS

STEP 1

Preheat the oven to 375 degrees F (190 degrees C). In a small bowl, stir together flour, baking soda, and baking powder. Set aside.

STEP 2

In a large bowl, cream together the butter and sugar until smooth. Beat in egg and vanilla. Gradually blend in the dry ingredients. Roll rounded teaspoonfuls of dough into balls, and place onto ungreased cookie sheets.

STEP 3

Bake 8 to 10 minutes in the preheated oven, or until golden. Let stand on a cookie sheet two minutes before removing to cool on wire racks.

PEANUT BUTTER COOKIES

INGREDIENTS

1 cup sugar, 1/4 cup additional to roll cookies
1 stick butter, at room temperature
1 egg
1 cup smooth peanut butter
1 teaspoon vanilla
1/2 teaspoon salt
1/2 teaspoon baking soda
1 1/2 cups flour

DIRECTIONS

Preheat the oven to 375 degrees. Grease a baking sheet. In a large bowl, cream together sugar and butter. Beat in egg mixture. Mix in peanut butter and vanilla until smooth and creamy. Stir in salt, baking soda and flour until well combined. Roll dough into 1 inch balls and then roll in sugar. Place on a baking sheet and flatten with a fork. Bake for 12-15 minutes.

CHOCOLATE CHIP COOKIES

INGREDIENTS

2 1/2 sticks unsalted butter
1 c. brown sugar
1/2 c. granulated sugar
2 tsp. vanilla extract
2 eggs
2 3/4 c. all-purpose flour
1 tsp. baking soda
3/4 tsp. salt
2 c. semisweet chocolate chips

DIRECTIONS

STEP 1

Preheat the oven to 375° and line a large baking sheet with parchment paper.

STEP 2

Using an electric mixer, beat butter and sugars until light and fluffy, about 2 minutes. Slowly beat in vanilla extract and eggs.

STEP 3

In a separate bowl, mix flour, baking soda and salt. Stir into butter-sugar mixture. Fold in chocolate chips.

STEP 4

Roll dough into 1-inch balls, placing them about 2 inches apart on the prepared baking sheet. Bake cookies for 10 to 12 minutes, or until lightly golden.