



10 recipes

BEST OF
crazy
— FOR —
crust

Dorothy Kern
CrazyforCrust.com

Table of Contents

<i>Best Blondies Recipe</i>	<i>2</i>
<i>Best Lemon Bars Recipe.....</i>	<i>3</i>
<i>Chocolate Cookie Bars Recipe</i>	<i>4</i>
<i>Chocolate Poke Cake Recipe</i>	<i>5</i>
<i>Easy Tart Cherry Cobbler Recipe</i>	<i>6</i>
<i>No Bake Cherry Cheesecake Dessert Recipe.....</i>	<i>7</i>
<i>Snickerdoodle Cookies Recipe.....</i>	<i>8</i>
<i>Chocolate Sugar Cookies Recipe.....</i>	<i>9</i>
<i>Blueberry Bread Recipe</i>	<i>11</i>
<i>Chocolate Chip Chess Pie Recipe</i>	<i>12</i>

Best Blondies Recipe

Yield

24 bars

Total Time

30 minutes

Ingredients

- 1/2 cup (113g) unsalted butter, softened
- 2 cups (400g) packed brown sugar
- 2 large eggs
- 1 tablespoon vanilla extract
- 1/2 teaspoon salt
- 1 teaspoon baking powder
- 2 cups (242g) all-purpose flour
- 2 cups mix-ins: toffee, chopped candy bars, M&Ms, chocolate chips, nuts, etc.

Instructions

1. Preheat oven to 350°F. Line a 9x13-inch pan with foil and spray well with cooking spray.
2. Mix butter and brown sugar with a stand or hand mixer until crumbly. Mix in eggs and vanilla until smooth. Mix in salt, baking powder, and flour. Stir in 1 1/2 cups of the mix-ins.
3. Spread in prepared pan. The mixture is wet, so spray your hands with cooking spray and smooth the dough into an even layer. Top with remaining mix-ins.
4. Bake about 22-25 minutes until they start to turn golden. Err on the side of underbaking so they stay fudgy and gooey.



Notes

- Use real butter for the best flavor.
- The dough is wet, so spraying your hands helps when pressing it into the pan.
- A metal pan works best for proper baking and setting.
- Take them out when the edges just look done; they will finish setting as they cool.

Variations

- [Chocolate chip blondies](#): use semi-sweet, milk, dark, or white chocolate chips.
- [Toffee pecan blondies](#): use toffee bits and chopped pecans.
- [Peanut butter candy blondies](#): add peanut butter chips or chopped peanut butter cups.
- [See all my blondie recipes](#)

Best Lemon Bars Recipe

Yield
9 bars

Total Time
1 hour 5 minutes

Ingredients

For the Crust:

- 1 cup (226g) unsalted butter
- 1/2 cup (57g) powdered sugar
- 2 cups (248g) all-purpose flour
- 1/4 teaspoon salt

For the Filling:

- 4 large eggs
- 1 1/2 cups (300g) granulated sugar
- Zest of 1 medium lemon
- pinch of salt
- 1/2 cup (118ml) fresh lemon juice, from about 4 medium lemons
- Powdered sugar for topping

Instructions

1. Preheat oven to 350°F. Line a 9x9-inch or 8x8-inch metal pan with parchment paper and spray with nonstick cooking spray.
2. Make the crust by creaming the butter until smooth. Add powdered sugar, flour, and salt and mix until crumbly but able to stick together when pressed. Press into the pan and bake about 13 minutes, until lightly golden at the edges.
3. While the crust bakes, whisk the eggs until beaten. Whisk lemon zest into the sugar, then whisk in the salt and lemon juice. Pour over the hot crust.
4. Bake 15-18 minutes more, until the center is set and the top is lightly golden.
5. Cool completely, remove from the pan, dust with powdered sugar, slice, and serve.



Notes

- A stand mixer makes the crust easier, but a hand mixer works too.
- Be sure the crust mixture sticks together and is pressed firmly so there are no holes.
- If you want a smoother top, strain the filling before pouring it over the crust.
- For clean slices, chill first and wipe the knife between cuts.
- Store in the refrigerator up to 4 days or freeze up to 1 month.

Variations

- Lime bars: swap the lemon juice and zest for fresh lime juice and zest.
- Citrus mix bars: use half lemon and half orange juice for a softer citrus flavor.
- Berry lemon bars: serve with raspberries or blueberries on top for an easy twist.

Chocolate Cookie Bars Recipe

Yield

24 servings

Total Time

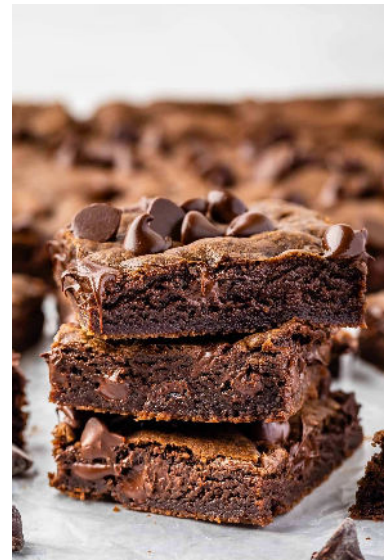
40 minutes

Ingredients

- 1 cup (226g) unsalted butter, melted
- 2/3 cup (134g) granulated sugar
- 1 cup (200g) packed light brown sugar
- 2 large eggs
- 1 teaspoon vanilla extract
- 1/2 cup (40g) unsweetened cocoa powder
- 1 teaspoon baking soda
- 1 teaspoon salt
- 2 2/3 cups (330g) all-purpose flour
- 3 cups (510g) chocolate chips (semi-sweet or milk)

Instructions

1. Preheat oven to 350°F. Line a 9x13-inch baking pan with foil and spray with nonstick cooking spray.
2. Mix melted butter with both sugars until smooth. Mix in eggs and vanilla until combined.
3. Mix in cocoa, baking soda, and salt, then slowly mix in flour just until smooth. Stir in chocolate chips.
4. Press dough into the prepared pan and bake 19-24 minutes, or until the bars just lose their glossy sheen.
5. Cool completely before cutting. Store airtight up to 3 days or freeze up to 3 months.



Notes

- You can use any kind of chocolate chips or mix-ins, including chopped candy or toffee bits.
- Add 1/2 cup nuts for extra crunch.
- For an extra gooey look, add a few chocolate chips right after baking.
- These are also good frosted with chocolate buttercream.

Variations

- Triple chocolate bars: use a mix of milk, semi-sweet, and white chocolate chips.
- Toffee crunch bars: stir in toffee bits and chopped pecans.
- Salted chocolate bars: finish with a light sprinkle of flaky sea salt.

Chocolate Poke Cake Recipe

Yield

8 servings

Total Time

45 minutes

Ingredients

- 1 box chocolate cake mix, plus ingredients listed on the box to make it (about 15.25 ounces)

Ganache:

- 1 1/2 cups heavy cream
- 2 cups (340g) chocolate chips

Frosting:

- 2 cups (474ml) heavy cream
- 1/4 cup (28g) granulated sugar
- 1/2 cup (40g) unsweetened cocoa powder
- 1/8 teaspoon salt
- 1/2 teaspoon vanilla extract

Instructions

1. Preheat oven to 350°F. Spray a 9x13-inch baking dish with nonstick cooking spray.
2. Prepare the cake mix according to the box directions. Pour into the pan and bake 30-35 minutes.
3. Use a straw or the back of a wooden spoon to poke holes all over the cake. Let the cake cool completely.
4. For the ganache, heat the cream and chocolate chips in a saucepan over medium heat, stirring until smooth, about 5 minutes. Pour over the cooled cake and spread evenly. Cool completely.
5. For the topping, beat the cream to soft peaks. Add sugar, cocoa powder, salt, and vanilla, then beat to stiff peaks. Spread over the cooled cake.

Notes

- Use any chocolate cake mix you like; just follow the box directions.
- Let the ganache-covered cake cool completely before adding the whipped cream topping.

Variations

- Mocha poke cake: add 1 teaspoon espresso powder to the ganache.
- Cookies and cream poke cake: top with crushed sandwich cookies.
- Chocolate caramel poke cake: drizzle caramel sauce over the whipped topping before serving.



Easy Tart Cherry Cobbler Recipe

Yield

12 servings

Total Time

45 minutes

Ingredients

- 2 (14.25-ounce) cans tart cherries with juice
- 1/2 cup (237ml) tart cherry juice
- 1 1/3 cups (267g) granulated sugar
- 1/2 cup (32g) cornstarch
- 1 (14-16 ounce) package yellow cake mix
- 12 ounces lemon-lime soda

Instructions

1. Drain cherries and reserve 1/2 cup juice. Discard the rest of the juice.
2. Whisk reserved juice, sugar, and cornstarch in a medium saucepan over medium-low heat until smooth. Stir constantly until the mixture boils and thickens. Remove from heat.
3. Stir in cherries and pour the mixture into a 9x9-inch baking pan. Let cool while the oven preheats to 350°F.
4. Sprinkle dry cake mix over the cherries, then slowly pour lemon-lime soda evenly over the top. Lightly fluff with a fork so the dry mix is moistened but not fully mixed.
5. Bake 25-35 minutes, until light golden brown on top. Serve plain or with ice cream.



Notes

- If using frozen cherries, thaw them first. You can use water or tart cherry juice in place of the canned juice.
- Store covered in the refrigerator. Best served fresh.
- The filling will thicken more as it cools.
- For a thinner topping, use a 9x13-inch pan; baking time will be shorter.
- For extra flavor, stir in 1 teaspoon vanilla or almond extract after the filling comes off the heat.

Variations

- Almond cherry cobbler: add almond extract to the cherry filling.
- Vanilla cherry cobbler: add vanilla extract to the filling for a softer flavor.
- Mixed berry cobbler: replace part of the cherries with blueberries or raspberries.
- ANY FLAVOR: Replace the first 4 ingredients with any can of pie filling, like [Blueberry Cobbler](#)

No Bake Cherry Cheesecake Dessert Recipe

Yield

12 servings

Total Time

1 hour 15 minutes

Ingredients

Crust:

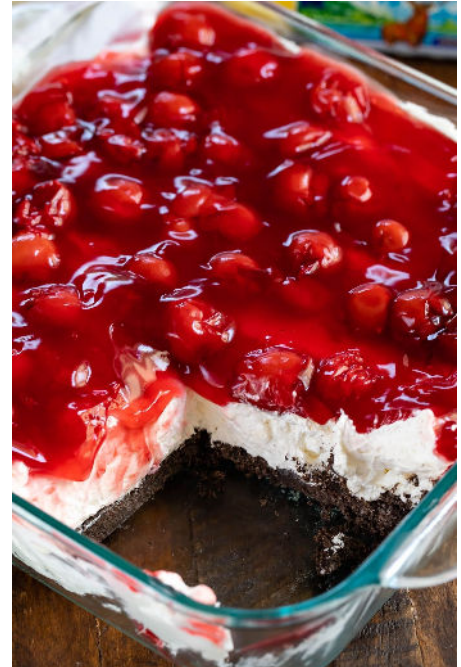
- 20 Oreo cookies, crushed with filling
- 4 tablespoons (57g) unsalted butter, melted

Filling + Topping:

- 8 ounces (225g) cream cheese, room temperature
- 1 cup (113g) powdered sugar
- 8 ounces Cool Whip (1 container)
- 1 teaspoon vanilla extract
- 1 (20 ounce) can cherry pie filling

Instructions

1. Stir crushed cookies and melted butter together until evenly moistened. Press into the bottom of an 8x8-inch pan. Chill while you make the filling.
2. Use a hand mixer to blend powdered sugar into the cream cheese until combined. Mix in vanilla, then fold in the whipped topping.
3. Spread the filling over the chilled crust and top with cherry pie filling.
4. Chill at least 1 hour, or until set, before serving.



Notes

- Use softened cream cheese so the filling stays smooth and lump-free.
- You can use freshly whipped cream instead of Cool Whip: 1 1/2 cups heavy whipping cream plus 2 tablespoons powdered sugar, beaten to stiff peaks.

Variations

- Strawberry cheesecake dessert: swap the cherry pie filling for strawberry pie filling.
- Blueberry cheesecake dessert: use blueberry pie filling for a different fruit topping.
- Chocolate cherry version: add mini chocolate chips to the filling or drizzle chocolate on top.
- Use a [graham cracker crust](#) instead!

Snickerdoodle Cookies Recipe

Yield
22 cookies

Total Time
20 minutes

Ingredients

- 3/4 cup (170g) unsalted butter, softened
- 1 cup (200g) granulated sugar
- 1 large egg
- 1 teaspoon baking soda
- 1/4 teaspoon salt
- 2 teaspoons cream of tartar
- 1 teaspoon vanilla extract
- 2 cups (248g) all-purpose flour

Coating:

- 1/4 cup (50g) granulated sugar
- 2 teaspoons ground cinnamon

Instructions

1. Preheat oven to 350°F. Line two cookie sheets with silicone baking mats or parchment paper.
2. Cream butter and sugar until fluffy, about 1 minute. Mix in the egg and vanilla until smooth.
3. Mix in baking soda, cream of tartar, and salt. Add flour and mix until cookie dough forms.
4. Stir together the sugar and cinnamon for the coating in a small bowl.
5. Scoop 2-tablespoon portions, roll between your palms, coat in cinnamon sugar, and place 2 inches apart on the cookie sheets.
6. Bake 10-13 minutes, until cracked on top and just no longer glossy. Store airtight up to 3 days or freeze up to 1 month.



Notes

- Baking guide: 1-tablespoon cookies bake 8-12 minutes; 2-tablespoon cookies 11-15 minutes; jumbo 1/4-cup cookies 12-16 minutes; bars in a 9x13-inch pan 14-19 minutes.

Variations

- [Pumpkin spice snickerdoodles](#): replace part of the cinnamon with pumpkin pie spice.
- Brown butter snickerdoodles: use browned butter for a deeper flavor.
- [Cookie bars](#): press the dough into a 9x13-inch pan and bake as bars.

Chocolate Sugar Cookies Recipe

Yield

23 servings

Total Time

39 minutes

Ingredients

For the Cookies:

- 3/4 cup (170g) unsalted butter, softened
- 3/4 cup (150g) granulated sugar
- 1 large egg
- 1 egg yolk
- 1/3 cup (27g) unsweetened cocoa powder
- 1 teaspoon vanilla extract
- 1/2 teaspoon baking soda
- 1/2 teaspoon cream of tartar
- 1/2 teaspoon salt
- 1 3/4 cups (217g) all-purpose flour
- Granulated sugar for rolling, optional

For the Frosting:

- 4 tablespoons (57g) unsalted butter, softened
- 2 tablespoons (10g) unsweetened cocoa powder
- 1 1/4 cups (141g) powdered sugar
- 1 teaspoon vanilla extract
- 1/8 teaspoon salt
- 1-2 tablespoons milk
- Sprinkles, optional

Instructions

1. Preheat oven to 350°F. Line 2 cookie sheets with silicone baking mats or parchment paper.
2. Cream butter and sugar until fluffy, about 1 minute.
3. Add egg, egg yolk, vanilla, baking soda, cream of tartar, and salt; mix until combined. Mix in cocoa.
4. Add flour and mix until smooth.
5. Scoop 2-tablespoon balls of dough and place 2 inches apart. Roll in granulated sugar first if desired.
6. Bake 9-14 minutes, until the cookies are no longer glossy. Do not overbake. Cool before frosting.
7. For the frosting, beat butter with cocoa and powdered sugar until crumbly. Add salt, vanilla, and 1 tablespoon milk; beat until smooth, adding more milk as needed. Frost cookies and add sprinkles if desired.

Notes

- These spread more on parchment than on silicone, so use a silicone mat for puffier cookies.
- Roll in sugar before baking if you are not frosting them.
- If you plan to frost them, you can skip the sugar coating.
- The frosting recipe makes enough for the whole batch.

Variations

- Peppermint chocolate cookies: add crushed peppermint candy on top of the frosting.



- Mocha cookies: add a little espresso powder to the dough or frosting.
- Plain crackle version: skip the frosting and roll in sugar for a simpler cookie.

Blueberry Bread Recipe

Yield

10 servings

Total Time

1 hour 30 minutes

Ingredients

- 1 1/2 cups (186g) all-purpose flour, plus 1 tablespoon for berries
- 1 1/2 teaspoons baking powder
- 1/2 teaspoon salt
- 1 cup (200g) granulated sugar, plus 1 teaspoon for berries
- 1/4 cup (59ml) vegetable oil
- 2 large eggs
- 1/2 cup (118ml) milk
- 1 teaspoon vanilla extract
- 1 cup (153g) blueberries

Instructions

1. Preheat oven to 350°F. Spray an 8x4-inch loaf pan with nonstick cooking spray.
2. Whisk together 1 1/2 cups flour, baking powder, salt, and 1 cup sugar in a large bowl.
3. Whisk together oil, eggs, milk, and vanilla in a measuring cup or medium bowl. Mix the wet ingredients into the dry ingredients.
4. Toss blueberries with 1 tablespoon flour and 1 teaspoon sugar, then gently fold them into the batter.
5. Pour into the pan and bake 40-50 minutes, until browned and a toothpick comes out clean. Cool at least 10 minutes before removing from the pan and slicing.



Notes

- Fresh blueberries work best, but fully thawed and well-drained frozen blueberries also work.
- Wrap well and store up to 3 days, or freeze up to 2 months.
- You can use 3/4 cup Splenda or Swerve in place of the granulated sugar.

Variations

- [Lemon blueberry bread](#): add a simple lemon glaze after baking.
- Berry nut bread: add about 1/2 cup chopped walnuts or pecans.
- Mixed berry bread: use raspberries or blackberries in place of some of the blueberries.

Chocolate Chip Chess Pie Recipe

Yield

10 servings

Total Time

1 hour

Ingredients

- 1 9-inch pie crust (homemade or store-bought)
- 1/4 cup (57g) butter, melted
- 1 1/2 cups (300g) granulated sugar
- 3 large eggs
- Pinch salt
- 1 tablespoon (8g) all-purpose flour
- 1 tablespoon (10g) cornmeal
- 1 teaspoon vanilla extract
- 1 tablespoon (15ml) vinegar
- 1/4 cup (59ml) whole milk
- 1 cup (170g) chocolate chips

Instructions

1. Preheat oven to 350°F.
2. Place the crust in a 9-inch pie plate, crimp the edges as desired, and chill until ready to fill.
3. Whisk melted butter, sugar, and eggs until smooth. Add salt, flour, cornmeal, vanilla, and vinegar; whisk until smooth, then whisk in milk. Stir in chocolate chips.
4. Set the pie plate on a cookie sheet and pour in the filling. Cover crust edges with a pie shield or strips of foil.
5. Bake 38-48 minutes, until the top is golden and mostly set.
6. Cool completely before slicing. It slices best cold but tastes best at room temperature. Serve plain or with whipped cream or ice cream.



Notes

- Leave out the chocolate chips for a classic chess pie.
- Use your favorite chocolate chips, such as semi-sweet or milk chocolate.

Variations

- Classic chess pie: omit the chocolate chips entirely.
- Dark chocolate chess pie: use dark chocolate chips for a richer flavor.
- Nutty chocolate chess pie: add a small handful of chopped pecans with the chips.