

Cookiecuturie Boxes & Desserts

Recipe Collection



Brooks, Alberta

These are our own recipes, all built on browned butter and made with care in Brooks, Alberta. Each one has been tested in our home kitchen, weighed in grams, and written so you can bake them in yours.

Melt the butter in a light saucepan over medium heat, stirring often. When it foams and the milk solids turn golden brown with a nutty aroma, pour it straight into a heatproof bowl — browned bits included — and let it cool until just lukewarm before mixing.

Airtight at room temperature: 4 days. Freeze baked cookies: 2 months. Freeze portioned dough: 3 months — bake from frozen, adding 2-4 minutes.

Do not overbake. The cookies keep setting as they cool, which is exactly how the centres stay thick, soft, and gooey.

SIGNATURE RECIPE 01

Browned butter and espresso deepen the caramel notes, with two kinds of dark chocolate and flaky salt on top.



YIELD

About 14 large cookies

PORTION

90 g each

CHILL

Overnight

BAKE

**350°F (175°C) ·
about 12 minutes**

- 250 g salted butter, browned and reduced to about 200 g
- 1 Tbsp espresso powder
- 1 cup (220 g) packed dark brown sugar
- ½ cup (100 g) granulated sugar
- 2 large eggs, room temperature
- 1 Tbsp pure vanilla extract
- 1 Tbsp whipping cream
- 2¾ cups (345 g) all-purpose flour
- 1 tsp baking soda
- ½ tsp baking powder
- ½ tsp fine sea salt
- 2 cups (340 g) dark chocolate chips
- 170 g dark chocolate, roughly chopped
- flaky sea salt for topping

- 1** Melt the butter in a saucepan over medium heat and keep cooking, stirring frequently, until it foams and the milk solids turn golden brown and smell nutty. Take it off the heat right away.
- 2** Stir the espresso powder into the browned butter while it is still hot, then transfer to a mixing bowl and cool 15–20 minutes.
- 3** Add both sugars to the cooled butter and mix until thoroughly combined. Add the eggs, vanilla, and whipping cream, and mix until smooth and glossy.
- 4** In a separate bowl, whisk together the flour, baking soda, baking powder, and sea salt.
- 5** Fold the dry ingredients gradually into the wet mixture — do not overmix — then fold in the chocolate chips and chopped chocolate.
- 6** Portion into 90 g balls, set them on a parchment-lined tray, press a few extra pieces of chocolate on top, cover, and refrigerate overnight.
- 7** Heat the oven to 350°F. Space the chilled dough well apart on parchment and bake about 12 minutes, until the edges are set but the centres still look slightly soft.
- 8** Sprinkle with flaky sea salt if you like, then cool on the sheet 10 minutes before moving to a rack.

Ruthie's tip Do not overbake — the cookies keep setting as they cool, leaving the centres soft, thick, and wonderfully gooey.

Allergens: Contains wheat, egg, milk; may contain soy.

SIGNATURE RECIPE 02

Rich chocolate cookies made with browned butter, espresso, and two kinds of dark chocolate, finished with flaky sea salt.



YIELD

About 15 large cookies

PORTION

90 g each

CHILL

Overnight

BAKE

**350°F (175°C) ·
12-15 minutes**

- 1 cup (227 g) unsalted butter, weighed before browning
- 1 cup (200 g) packed dark brown sugar
- ½ cup (100 g) granulated sugar
- 2 large eggs, room temperature
- 2 tsp pure vanilla extract
- 1 Tbsp espresso powder
- 1 Tbsp whipping cream
- 2½ cups (315 g) all-purpose flour
- ½ cup (50 g) Dutch-process cocoa powder
- 1 tsp baking soda
- ½ tsp baking powder
- 1 tsp fine sea salt
- 1½ cups (255 g) dark chocolate chips
- ½ cup (85 g) chopped dark chocolate
- extra chocolate pieces for topping (optional)
- flaky sea salt for garnish

- 1** Cook the butter over medium heat, stirring frequently, until it foams and the milk solids turn golden brown and nutty. Pour into a heatproof bowl with the browned bits, stir in the espresso powder while hot, and cool 15–20 minutes until lukewarm.
- 2** Whisk the browned butter with both sugars until well combined. Add the eggs one at a time, mixing after each, then stir in the vanilla and whipping cream.
- 3** In a separate bowl, whisk the flour, cocoa powder, baking soda, baking powder, and fine sea salt.
- 4** Fold the dry ingredients into the wet mixture until just combined, then gently fold in the chocolate chips and chopped chocolate. Avoid overmixing.
- 5** Divide into 90 g portions and shape tall balls — refrigerate the dough briefly first if it is too soft to handle. Cover and refrigerate overnight.
- 6** Heat the oven to 350°F (175°C) and line sheets with parchment. Arrange the chilled dough about 3 inches apart and press a few extra chocolate pieces on top if you like.
- 7** Bake about 12–15 minutes, checking at 12, until the edges are set and the centres stay soft.
- 8** Sprinkle with flaky sea salt straight out of the oven and rest on the sheet 10–15 minutes before moving to a rack.

Ruthie's tip Check at 12 minutes. Dark dough hides colour cues, so trust the set edges rather than the surface.

Allergens: Contains wheat, egg, milk; may contain soy.

SIGNATURE RECIPE 03

Homemade pistachio paste and toasted pistachios make a nutty, aromatic cookie with a soft centre.



YIELD

About 14 large cookies

PORTION

90 g each

CHILL

2 hours minimum, overnight preferred

BAKE

180°C / 350°F · 12 minutes

- 250 g unsalted butter, browned to about 200 g
- 170 g dark brown sugar
- 90 g granulated sugar
- ½ cup homemade pistachio paste
- 2 large eggs, room temperature
- 2 tsp pure vanilla extract
- 1 Tbsp whipping cream
- 320 g all-purpose flour
- 1 tsp baking soda
- ½ tsp baking powder
- ½ tsp cornstarch
- ½ tsp fine sea salt
- 120 g unsalted pistachios, toasted and roughly chopped
- 170 g white chocolate chips (optional)
- extra chopped pistachios for topping

- 1** Melt the butter over medium heat, stirring frequently, until the milk solids turn golden brown and smell nutty. Transfer to a heatproof bowl with the browned bits — you should have about 200 g — and cool until lukewarm.
- 2** Mix the browned butter, both sugars, and the pistachio paste until combined. Add the eggs, vanilla, and whipping cream, then mix until smooth.
- 3** In a separate bowl, whisk the flour, baking soda, baking powder, cornstarch, and salt.
- 4** Gently fold the dry ingredients into the wet mixture just until combined, then fold in the chopped pistachios and white chocolate chips if using.
- 5** Scoop into 90 g portions and shape tall dough balls. Top with extra pistachios if desired, cover, and refrigerate at least 2 hours, preferably overnight.
- 6** Heat the oven to 180°C / 350°F. Arrange the chilled dough on a parchment-lined sheet with plenty of space between.
- 7** Bake 12 minutes, until the edges are lightly golden and the centres are soft but no longer wet.
- 8** Rest on the baking sheet 15 minutes before transferring to a wire rack.

Ruthie's tip Toast the pistachios and cool them fully before chopping — warm nuts soften the dough and dull the crunch.

Allergens: Contains wheat, egg, milk, pistachio; may contain soy and other tree nuts.

SIGNATURE RECIPE 04

Rich, thick red velvet cookies made with browned butter, white chocolate, and creamy cheesecake pieces.



YIELD

About 15 large cookies

PORTION

90 g each

CHILL

Overnight

BAKE

185°C / 365°F · 12 minutes

- 250 g unsalted butter, browned and reduced to about 200 g
- 170 g dark brown sugar
- 100 g granulated sugar
- 2 large eggs, room temperature
- 1 Tbsp pure vanilla extract
- 1 Tbsp whipping cream
- ½ cup whipped cream cheese
- 1-2 Tbsp red gel food colouring
- 300 g all-purpose flour
- 25 g Dutch-process cocoa powder
- 1 tsp baking soda
- ½ tsp baking powder
- ½ tsp fine sea salt
- 200 g white chocolate chips
- 150 g cream cheese, cut into small cubes and frozen

- 1** Melt the butter over medium heat, stirring frequently, until it foams and the milk solids turn golden brown and nutty. Pour immediately into a mixing bowl and cool 15-20 minutes.
- 2** Add both sugars and mix until well combined.
- 3** Add the eggs one at a time, then the vanilla, whipping cream, whipped cream cheese, and red gel colouring. Mix until smooth.
- 4** In a separate bowl, whisk the flour, cocoa powder, baking soda, baking powder, and salt.
- 5** Fold the dry ingredients gradually into the wet mixture, avoiding overmixing, then fold in the white chocolate chips and frozen cream cheese cubes.
- 6** Portion into 90 g balls, adding a few extra white chocolate chips on top if desired. Cover and refrigerate overnight for the best flavour and texture.
- 7** Heat the oven to 185°C / 365°F and bake on parchment, well spaced, for 12 minutes — until the edges are set and the centres still look slightly soft.
- 8** Rest on the baking sheet 10 minutes before transferring to a cooling rack.

Ruthie's tip Keep the cream cheese cubes frozen right up until you fold them in. That is what creates creamy pockets instead of blending away.

Allergens: Contains wheat, egg, milk; may contain soy.

SIGNATURE RECIPE 05

Caramelised spice cookies packed with Biscoff biscuit chunks and white chocolate, drizzled with warm cookie butter.



YIELD

About 15 cookies

PORTION

90 g each

CHILL

**4 hours minimum,
overnight
preferred**

BAKE

**180°C / 350°F · 12
minutes**

- 250 g unsalted butter, browned to about 200 g
- 150 g dark brown sugar
- 80 g granulated sugar
- 2 large eggs, room temperature
- 2 tsp vanilla extract
- 1 Tbsp whipping cream
- ½ cup (about 140 g) Biscoff cream/spread
- 345 g all-purpose flour
- 1 tsp baking soda
- ½ tsp baking powder
- ½ tsp fine salt
- 120 g Biscoff biscuits, broken into small chunks
- 100 g white chocolate chips
- extra Biscoff spread and biscuit pieces for topping (optional)

- 1** Brown the butter over medium heat, stirring frequently, until the milk solids turn golden brown and smell nutty. Transfer immediately to a heatproof bowl with the browned bits — about 200 g — and cool until lukewarm.
- 2** Mix the browned butter with both sugars, then stir in the Biscoff spread, followed by the eggs, vanilla, and whipping cream, until smooth.
- 3** In a separate bowl, whisk the flour, baking soda, baking powder, and salt.
- 4** Fold the dry ingredients into the wet mixture just until combined, then gently fold in the biscuit chunks and white chocolate chips.
- 5** Portion into 90 g dough balls, shaping them slightly tall. Cover and refrigerate at least 4 hours, preferably overnight.
- 6** Heat the oven to 180°C / 350°F conventional. Place the chilled dough on a parchment-lined sheet with plenty of space between them.
- 7** Bake 12 minutes, until the edges are set and the centres are soft but no longer wet. Test-bake one cookie first, as ovens vary.
- 8** Rest on the baking sheet 15 minutes, then cool on a rack. Once cool, drizzle with slightly warmed Biscoff spread and top with biscuit pieces.

Ruthie's tip Add the biscuit topping shortly before serving for extra crunch — the pieces inside the cookies soften as they rest.

Allergens: Contains wheat, egg, milk, soy. Check spread and biscuit labels.

SIGNATURE RECIPE 06

Toasted pecans, coconut, and pure maple in a warm, buttery cookie with a gentle salt finish.



YIELD

About 16 cookies

PORTION

90 g each

CHILL

**4 hours minimum,
overnight
preferred**

BAKE

**350°F (175°C) ·
about 13 minutes**

- 250 g salted butter, browned and cooled until just warm
- 2¾ cups (about 345 g) all-purpose flour
- ¼ cup (50 g) granulated sugar
- 1 cup (about 200 g) packed dark brown sugar
- ¼ cup (60 ml) pure maple syrup
- 1 Tbsp whipping cream
- 1 Tbsp pure vanilla extract
- ½ tsp maple extract (optional)
- 2 large eggs
- 1 tsp baking soda
- ½ tsp baking powder
- ½ tsp cornstarch
- ½ tsp sea salt
- ½ cup shredded coconut, toasted
- 1½ cups (about 165 g) toasted pecans, roughly chopped

- extra toasted pecan halves for topping

- 1** Spread the pecans and shredded coconut on a baking sheet and toast at 350°F (175°C) for 10 minutes, until fragrant. Cool completely, then chop the pecans.
- 2** Melt the butter in a light-coloured saucepan over medium heat, stirring frequently. Once the milk solids turn golden brown and smell nutty, transfer to a heatproof bowl, scrape in the browned bits, and cool until just warm.
- 3** Stir the browned butter with both sugars, then add the maple syrup, whipping cream, eggs, vanilla, and maple extract if using. Mix until well combined.
- 4** In a separate bowl, whisk the flour, baking soda, baking powder, cornstarch, and salt.
- 5** Gently fold the dry ingredients into the wet mixture until no dry flour remains, then fold in the toasted pecans and coconut. Avoid overmixing.
- 6** Refrigerate briefly if the dough is too soft to scoop. Weigh into 90 g portions, shape tall dough balls, cover, and refrigerate at least 4 hours, preferably overnight.
- 7** Heat the oven to 350°F. Arrange the chilled dough about 3 inches apart on parchment and add a pecan half on top if desired. Bake about 13 minutes, until the edges are golden and set and the centres look slightly soft but not wet.
- 8** Rest on the baking sheet 15 minutes, then transfer to a wire rack.

Ruthie's tip Pure maple syrup gives a subtle flavour; use the maple extract for a stronger one. This version with added whipping cream has not been test-baked, so bake one chilled portion first to check spread and timing.

Allergens: Contains wheat, egg, milk, pecan, coconut; may contain other tree nuts.

SIGNATURE RECIPE 07

Nutty browned butter, bold espresso, chocolate chips, and pieces of caramel frozen overnight and folded straight into the dough.



YIELD

About 15 large cookies

PORTION

90 g each

CHILL

**Overnight
(caramel frozen overnight too)**

BAKE

**350°F (175°C) ·
about 12 minutes**

- 1 cup plus 2 Tbsp (250 g) unsalted butter, browned and reduced to about $\frac{3}{4}$ cup (200 g)
- 1 Tbsp instant espresso powder
- $\frac{3}{4}$ cup plus 2 Tbsp (170 g) packed dark brown sugar
- $\frac{1}{2}$ cup (100 g) granulated sugar
- 2 large eggs, room temperature
- 1 Tbsp pure vanilla extract
- 1 Tbsp whipping cream
- 2 $\frac{1}{2}$ cups (300 g) all-purpose flour
- 1 tsp baking soda
- $\frac{1}{2}$ tsp baking powder
- $\frac{3}{4}$ tsp fine sea salt
- 1 cup (170 g) dark or semi-sweet chocolate chips
- $\frac{3}{4}$ cup (130 g) soft caramel pieces
- flaky sea salt for topping
- caramel sauce for drizzling (optional)

- 1** Cut the soft caramel into small pieces, arrange in a single layer on a parchment-lined tray, and freeze overnight. Keep frozen until the moment you fold them in.
- 2** Brown the butter in a light-coloured saucepan over medium heat, stirring frequently, until it foams and the milk solids turn golden brown with a rich, nutty aroma. Immediately transfer to a mixing bowl.
- 3** Stir the espresso powder into the warm browned butter until dissolved, then cool 15-20 minutes.
- 4** Add both sugars to the cooled butter and mix until well combined. Add the eggs one at a time, then the vanilla and whipping cream, mixing until smooth.
- 5** In a separate bowl, whisk together the flour, baking soda, baking powder, and fine sea salt. Gradually add the dry ingredients to the wet mixture and mix only until a soft dough forms.
- 6** Fold in the chocolate chips. Remove the caramel pieces from the freezer and gently fold them directly into the dough, working quickly so the caramel stays frozen.
- 7** Divide into 90 g portions, shape tall dough balls, set on a parchment-lined sheet, cover, and refrigerate overnight.
- 8** Heat the oven to 350°F (175°C). Space the chilled dough well apart on parchment and bake about 12 minutes, until the edges are set but the centres still look slightly soft.
- 9** Sprinkle immediately with flaky sea salt and cool on the sheet 10-15 minutes before moving to a rack. Drizzle with caramel sauce before serving, if you like.

Ruthie's tip Keep the caramel frozen until the moment you add it to the dough — it folds in cleanly and won't turn sticky. Avoid overbaking; the cookies keep setting as they cool.

Allergens: Contains wheat, egg, milk; may contain soy.

SIGNATURE RECIPE 08

Thick, soft browned butter cookies packed with carrots, warm spices, toasted pecans, and coconut — with a creamy cheesecake centre and a sweet cream cheese drizzle.



YIELD

About 18 large cookies

PORTION

About 90 g each, including the filling

CHILL

1 hour minimum (filling frozen 30 minutes)

BAKE

350°F (175°C) · 12-14 minutes

- Cheesecake filling: 8 oz (226 g) cream cheese, softened
- ¼ cup (30 g) powdered sugar
- ½ tsp vanilla extract
- Cookie dough: 1 cup (227 g) unsalted butter, measured before browning
- 1 cup (220 g) brown sugar
- ½ cup (100 g) granulated sugar
- 2 large eggs, room temperature
- 2 tsp vanilla extract
- 2¾ cups (345 g) all-purpose flour
- 1 tsp baking soda
- ½ tsp baking powder
- 1 tsp salt
- 2 tsp ground cinnamon
- ½ tsp ground nutmeg
- ¼ tsp ground ginger

- 1½ cups (150 g) finely grated carrots, squeezed to remove excess moisture
- 1 cup (120 g) toasted pecans, chopped
- ½ cup (60 g) sweetened shredded coconut, toasted
- Cream cheese glaze: 4 oz (113 g) cream cheese, softened
- 1 cup (120 g) powdered sugar
- 1-2 Tbsp whipping cream
- ½ tsp vanilla extract

- 1** Make the filling: mix the cream cheese, powdered sugar, and vanilla until smooth. Divide into 18 small portions on a parchment-lined tray and freeze at least 30 minutes, until firm enough to handle.
- 2** Brown the butter in a saucepan over medium heat, stirring frequently, until the milk solids turn golden brown and smell nutty. Transfer to a heatproof bowl, browned bits included, and cool 15-20 minutes.
- 3** Whisk the browned butter with both sugars until combined. Add the eggs and vanilla and mix until smooth.
- 4** In a separate bowl, whisk together the flour, baking soda, baking powder, salt, cinnamon, nutmeg, and ginger. Gently fold into the wet mixture until just combined, then fold in the carrots, toasted pecans, and toasted coconut. Avoid overmixing.
- 5** Cover and refrigerate the dough for at least 1 hour.
- 6** Divide the dough into 18 portions (about 75 g each). Flatten slightly, place one frozen cheesecake filling in the centre, and wrap the dough around it, sealing completely so it can't leak. Each filled ball should weigh about 90 g.
- 7** Arrange on parchment-lined sheets about 3 inches apart. Bake at 350°F (175°C) for 12-14 minutes, until the edges are lightly golden and the tops look set but the centres stay soft.
- 8** Rest on the baking sheet 10 minutes, then transfer carefully to a wire rack and cool completely.
- 9** Make the glaze: beat the cream cheese until smooth, mix in the powdered sugar and vanilla, then add whipping cream gradually until it drizzles. Drizzle over the completely cooled cookies.
- 10** Finish Sugar & Crumbs style: top with toasted pecan pieces, the cream cheese glaze, a light sprinkle of cinnamon, and extra toasted coconut.

Ruthie's tip Squeeze the grated carrots well and seal the dough fully around the frozen filling — that's what keeps the cheesecake centre creamy instead of leaking.

Allergens: Contains wheat, egg, milk, pecan, coconut; may contain other tree nuts.

SIGNATURE RECIPE 09

Rich, thick ube cookies made with nutty browned butter, homemade ube halaya, and creamy white chocolate.



YIELD

**Approximately 15
large cookies**

PORTION

90 g each

CHILL

Overnight

BAKE

**350°F (175°C) · 12
minutes**

- 250 g (1 cup + 2 Tbsp) unsalted butter, browned and reduced to approximately 200 g
- 200 g (1 cup packed) dark brown sugar
- 100 g (½ cup) granulated sugar
- 2 large eggs, room temperature
- 1 Tbsp pure vanilla extract
- 1-2 tsp ube extract, depending on desired colour and flavour
- 120 g (½ cup) homemade ube halaya
- 345 g (2¾ cups) all-purpose flour
- 1 tsp baking soda
- ½ tsp baking powder
- ½ tsp fine sea salt
- 200 g (about 1¼ cups) white chocolate chips or chunks
- additional white chocolate and ube halaya for decorating (optional)

- 1** Brown the butter in a saucepan over medium heat until golden and fragrant. Transfer it to a mixing bowl and let it cool 15-20 minutes.
- 2** Add the dark brown sugar and granulated sugar. Mix until fully combined.
- 3** Add the eggs, vanilla extract, ube extract, and homemade ube halaya. Mix until smooth and evenly purple.
- 4** In a separate bowl, whisk together the flour, baking soda, baking powder, and salt.
- 5** Gradually fold the dry ingredients into the wet mixture. Avoid overmixing.
- 6** Fold in the white chocolate chips or chunks.
- 7** Portion the dough into 90 g balls.
- 8** Refrigerate the dough overnight for the best flavour, colour, and thick texture.
- 9** Preheat the oven to 350°F (175°C). Place the chilled dough balls on a parchment-lined baking sheet, leaving plenty of space between them.
- 10** Bake 12 minutes, until the edges are set but the centres still look slightly soft.
- 11** Decorate with additional white chocolate while warm. Let the cookies rest on the baking sheet 10-15 minutes before transferring to a cooling rack.

Ruthie's tip Ube halaya varies in moisture. If the dough feels too soft or sticky, add 1-2 tablespoons of flour. For the strongest ube flavour, use both homemade ube halaya and ube extract.

Allergens: Contains wheat, egg, milk; may contain soy.

BONUS RECIPE

Tiny, buttery cookie bites made with browned butter, homemade pistachio paste, toasted pistachios, and optional white chocolate chips—perfect for dipping!



YIELD

**About 60-70 tiny
cookie bites**

PORTION

**1 rounded
teaspoon each**

CHILL

**At least 2 hours,
preferably
overnight**

BAKE

**350°F (175°C) ·
about 5 minutes**

- 250 g unsalted butter, browned and reduced to approximately 200 g
- 170 g dark brown sugar
- 90 g granulated sugar
- ½ cup homemade pistachio paste
- 2 large eggs, room temperature
- 2 tsp pure vanilla extract
- 1 Tbsp whipping cream
- 320 g all-purpose flour
- 1 tsp baking soda
- ½ tsp baking powder
- ½ tsp cornstarch
- ½ tsp fine sea salt
- 120 g unsalted pistachios, toasted and finely chopped
- 170 g mini white chocolate chips, optional
- extra finely chopped pistachios for topping

- 1** Brown the butter over medium heat, stirring frequently until the milk solids turn golden brown and smell nutty. Transfer it to a heatproof bowl, including all the browned bits. You should have approximately 200 g. Let it cool until lukewarm.
- 2** Mix the browned butter, dark brown sugar, granulated sugar, and pistachio paste until well combined.
- 3** Add the eggs, vanilla, and whipping cream. Mix until smooth.
- 4** In a separate bowl, whisk together the flour, baking soda, baking powder, cornstarch, and salt.
- 5** Gradually fold the dry ingredients into the wet mixture, mixing only until combined.
- 6** Fold in the finely chopped pistachios and mini white chocolate chips, if using.
- 7** Cover the dough and refrigerate for at least 2 hours, preferably overnight.
- 8** Preheat the oven to 180°C/350°F. Line a baking sheet with parchment paper.
- 9** Use a rounded 1-teaspoon measure to portion the dough into tiny cookie bites.
- 10** Arrange the cookie bites on the prepared baking sheet, leaving a little space between each one.
- 11** Bake for approximately 5 minutes, or until the edges are lightly golden and the centres are set. Watch them carefully because these tiny cookies bake quickly.
- 12** Let the cookie dippers cool on the baking sheet for 5 minutes before transferring them to a wire rack.
- 13** Serve with pistachio cream, melted white chocolate, chocolate sauce, or your favourite dipping sauce.

Ruthie's tip These tiny cookies bake very quickly, so watch the first tray closely to find the exact timing for your oven.

Allergens: Contains wheat, egg, milk, pistachio; may contain soy.

Sugar & Crumbs

COOKIECUTURIE BOXES & DESSERTS

Know Your Numbers: Recipe Costing Made Simple

Ingredient name	Package size	Package price	Amount used in recipe	Cost per ingredient

Total ingredient cost

Packaging cost

Additional expenses

Total recipe cost

Number of cookies produced

Cost per cookie

Helpful formula

Cost per Cookie =
Total Recipe Cost ÷
Number of Cookies Produced

Your pricing

Desired profit margin (%)

Suggested selling price per cookie

Suggested selling price per box

Cookies per box

Ingredient and packaging prices may vary depending on your location and supplier.
Update your costs regularly to keep your pricing accurate and profitable.

Bake with love. Price with confidence. Grow with purpose.

Sugar & Crumbs Cookiecuturie Boxes & Desserts · Brooks, Alberta

We hope these recipes bring as much joy to your kitchen as they have to ours. Share your bakes with us on Instagram and Facebook — we love seeing what you create.

Brooks, Alberta, Canada
(403) 363-1332
sugarandcrumbsab@gmail.com

Instagram: @sugar_andcrumbscookies

Facebook: <https://www.facebook.com/share/1Gvg8rmV4G/?mibextid=wwXlfr>