

Blondies, Brownies, Brookies

Wednesday, February 11, 2026

6:30pm CT

What to expect in your cooking class:

My classes are a place where curious home chefs and their families can learn new cooking skills and grow confidence in the kitchen. I want to help you become the hero of your mealtime. I will verbally guide you through every step - starting from prepping ingredients, cooking steps until your dishes are complete and plated. I will be cooking alongside you, sharing instructions, tips and tricks throughout class.

Your class is your time to ask me questions, ask for feedback, learn a little something and most importantly, have fun!

How to prepare for your class:

- For class, simply purchase your ingredients & gather your kitchen equipment from the following recipes. For a more relaxed class, prep your ingredients ahead of time (chopping, measuring). This is not required, however, as I will guide you through every step of preparation.
- Shop for ingredients intuitively. If there are any ingredients featured in this recipe that aren't your favorite or not available in your local market, not to worry! Have the ingredients you enjoy or ingredients you were able to source available for class and let me know what you do have on hand for your dish. I will guide you through the preparation and cooking steps.
- Before your class starts, it's important that you have a solid internet connection, limited background noises and distractions, and are in a brightly-lit kitchen.
- I will want to see your work and cook stations as much as possible. Try to prop your device on a stack of cookbooks or use a tripod to give a good view to me.

Kristyn Slick

kristyn@makingmealtimememories.com
www.makingmealtimememories.com

Raspberry Swirl Blondies

Ingredients

Blondies
½ cup unsalted butter, melted
1 cup brown sugar
1 large egg
1 tsp vanilla
1 cup all-purpose flour
½ tsp baking powder
¼ tsp salt

Raspberry Swirl

¼ cup seedless raspberry jam or preserves

Optional Extras

White chocolate drizzle
Heart-shaped sprinkles
Powdered sugar with a heart stencil

Instructions

Preheat oven to 350°F and line an 8x8 pan with parchment.

Whisk melted butter and brown sugar until smooth. Add egg and vanilla. Stir in flour, baking powder, and salt until just combined. Reserve ¼ cup of batter. Spread remaining batter evenly into the pan.

Warm raspberry jam slightly (microwave 10–15 seconds). Spoon jam over batter, drop ¼ cup reserved batter on top, and swirl gently with a knife.

Bake 25–30 minutes, until edges are set and center is just done. Cool before slicing.

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Brookies (Layered Brownies and Cookies)

Ingredients

Brownie Layer

½ cup unsalted butter, melted
1 cup sugar
2 large eggs
1 tsp vanilla
½ cup all-purpose flour
½ cup cocoa powder
¼ tsp salt
Cookie Layer
½ cup unsalted butter, softened

½ cup brown sugar
¼ cup granulated sugar
1 large egg
1 tsp vanilla
1 ¼ cups all-purpose flour
½ tsp baking soda
¼ tsp salt
¾ cup chocolate chips
(optional: swap in white chocolate chips, pink/red M&Ms, or Valentine sprinkles)

Instructions

Preheat oven to 350°F and line an 8x8 pan with parchment.

Make the brownie layer: Whisk melted butter and sugar until smooth. Add eggs and vanilla. Stir in flour, cocoa powder, and salt just until combined. Spread evenly into prepared pan.

Make the cookie layer: In a separate bowl, cream butter with brown and granulated sugars. Beat in egg and vanilla. Stir in flour, baking soda, and salt. Fold in chocolate chips. Drop spoonfuls of cookie dough over the brownie batter and gently spread—some brownie peeking through is fine.

Bake 30–35 minutes, until cookie top is golden and brownies are set at the edges. Cool completely before cutting.

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