

Gourmet Baking Made Easy

Baking with Sweet Mercy Gourmet Baking Mixes

By Sweet Mercy!

mysweetmercy.com

Gourmet Baking Made Easy
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Chocolate Peanut Butter Craving Cookies

(Makes 3 Dozen Cookies)



- 1 ½ cups creamy peanut butter
- 1 cup brown sugar
- ¼ cup water
- 1 ½ cups [Sweet Mercy Chocolate Baking Mix](#)

Mix all ingredients together until well combined. Scoop by TBSP (#50 cookie scooper) onto parchment-lined baking sheet. Press with a fork into the tops of the cookies to create a criss-cross pattern. Bake at 350 degrees for 11-13 minutes.

Dark Chocolate White Chip Dream Cookies

(Makes 4 Dozen Cookies)



- 2 eggs
- 1 cup butter (softened)
- 2/3 cup dark brown sugar
- 3/4 cup sugar
- 2 3/4 cups [Sweet Mercy Chocolate Baking Mix](#)
- 2 cups white baking chips

Cream eggs and sugars until fluffy. Add butter and vanilla. Mix again. Add the baking mix and white chips and mix until blended. Scoop by TBSP (#50 cookie scooper) onto parchment-lined baking sheet. Bake at 350 degrees for 9-11 minutes.

Delectable Dark Brownies

(Makes 8x8 Pan)



- ¼ cup butter (softened)
- 1 cup sugar
- 1 egg
- 1 ¼ cups [Sweet Mercy Chocolate Baking Mix](#)

Combine all ingredients. Pour into a sprayed 8x8 pan. Bake at 350 degrees for 20 minutes or until toothpick inserted comes out with moist crumbs.

Luxurious Chocolate Crepes

(Makes 10-12 Crepes)



- ¼ cup sugar
- 2 cups warm milk
- 2 tablespoons cooking oil
- 2 eggs (room temperature)
- 1 ½ cups [Sweet Mercy Chocolate Baking Mix](https://www.mysweetmercy.com/sweet-mercy-chocolate-baking-mix)

Whip all ingredients together. Add baking mix. Whip until creamy and no lumps remain. Cook on a greased, hot skillet until the top dells. Flip and cook on the other side. Serve with bananas and chocolate syrup.

Midnight Crinkle Cookies

(Makes 4 Dozen Cookies)



- 1 ½ cups sugar
- ¾ cups cooking oil
- 4 eggs
- 4 cups [Sweet Mercy Chocolate Baking Mix](#)
- Powdered sugar

Combine all ingredients except powdered sugar, and mix until well blended. Use a #50 cookie scooper or TBSP to scoop out dough. Form a ball and roll into the powdered sugar. Place on a parchment-lined baking sheet and bake at 350 degrees for 12-14 minutes.

Sinful Chocolate Waffles with Raspberry Glaze

(Makes 6 Belgian Waffles)



Waffles

- ¼ cup sugar
- 2 tablespoons cooking oil
- 2 eggs
- 1 1/3 cups milk
- 2 cups [Sweet Mercy Chocolate Baking Mix](#)

Raspberry Glaze

- 1 ½ cups raspberries (frozen)
- ¼ cup water
- ¼ cup sugar
- 1 tablespoon cornstarch

Waffles

Whisk sugar, oil, eggs and baking mix together. Cook as any other Belgian waffle, adjusting the temperature to cook a bit longer than usual, if possible.

Raspberry Glaze

Combine raspberries, water, sugar and cornstarch in saucepan. Stir constantly over medium-high heat until bubbly and thick. Allow to cool slightly, and drizzle over waffles.

Sweet Mercy's Chocolate Cupcakes

(Makes 20-22 Cupcakes)



- 2 eggs
- 1 cup sugar
- ½ cup cooking oil
- 1 cup hot water
- 2 ½ cups [Sweet Mercy Chocolate Baking Mix](#)
- ½ cup semi-sweet chocolate chips

Cream eggs and sugar until fluffy. Add the rest of the ingredients except chips, and mix well. Fold in chocolate chips. Scoop into cupcake liners, about $\frac{3}{4}$ full. Bake at 350 degrees for 20-22 minutes or until a toothpick inserted comes out

Easy, Gourmet Beignets

(Makes 12-14 Beignets)



- 1 cup [Sweet Mercy Vanilla Baking Mix](#)
- 1/3 cup milk
- Powdered sugar

Combine until moistened. Roll out to 1/4" thick. Cut into 2" squares. When getting ready to fry, drop a small piece of dough into the oil to test the heat. It should bubble a little and rise quickly. It should not smoke or turn brown immediately. Fry dough in hot oil until lightly browned. Drain on a paper towel right after removing from oil. Set on a separate plate and sprinkle liberally with powdered sugar.

Indulgent Banana Bread

(Makes 2 Loaves)



- 3 ripe, mashed bananas
- 2 eggs
- ¼ cup brown sugar
- ¼ cup butter (melted)
- 1 cup milk
- 2 cups [Sweet Mercy Vanilla Baking Mix](#)

Optional

- ½ cup chocolate chips
- ½ cup walnuts (chopped)

Mix all the ingredients together, pour evenly into two sprayed bread pans, and bake at 350 degrees for about 45 minutes.

Melt in Your Mouth Blueberry Muffins

(Makes 18-20 Muffins)



- 1 egg
- 1 cup sugar
- ¼ cup butter (melted)
- zest of one large lemon
- 1 ½ cup blueberries (frozen)
- 2 ½ cups [Sweet Mercy Vanilla Baking Mix](https://www.mysweetmercy.com/sweet-mercy-vanilla-baking-mix)
- 1 cup milk

Combine all ingredients except blueberries and mix well. Carefully fold in blueberries. Scoop into greased muffin pan or cupcake liners, about $\frac{3}{4}$ full. Bake at 350 degrees for 24-26 minutes.

Pamper Yourself Chocolate Chip Cookies

(Makes 4 ½ Dozen Cookies)



- 1 cup butter (softened)
- 2/3 cup dark brown sugar
- ¾ cup sugar
- 2 eggs
- 3 cups [Sweet Mercy Vanilla Baking Mix](#)
- 2 cups semi-sweet chocolate chips

Cream sugar and eggs until fluffy. Add butter, sugar and vanilla. Mix again. Add baking mix and chocolate chips and mix until blended. Scoop by TBSP (#50 cookie scooper) onto parchment-lined baking sheet. Bake at 350 degrees for 9-11 minutes.

PB Cookies with Nutella Cream Filling

(Makes About 18 Sandwich Cookies)



Cookie

- ½ cup butter
- 1 cup brown sugar (firmly packed)
- 1 egg
- 1 cup peanut butter
- 1 ¾ cups [Sweet Mercy Vanilla Baking Mix](http://mysweetmercy.com)

Filling

- 1/3 cup butter (room temperature)
- ¼ cup peanut butter
- ¾ cup nutella
- 1 cup powdered sugar
- 1 teaspoon vanilla
- 1-2 tablespoon milk

Cookie

Cream butter and brown sugar. Beat in egg. Add peanut butter and mix well. Stir in baking mix. Scoop with TBSP (#50 cookie scooper). Press dough with fork to make a criss-cross pattern. Bake at 350 degrees for 10-12 minutes.

Filling

Beat butter until fluffy. Add peanut butter, nutella, powdered sugar, vanilla and milk. Beat until smooth.

Sugar Cookies

(Makes 2 Dozen Cookies)



- 1 cup butter (softened)
- 1 cup sugar
- 1 egg
- 3 ¼ cups [Sweet Mercy Vanilla Baking Mix](http://mysweetmercy.com)

Cream butter and sugar until smooth. Beat in egg. Add baking mix a little at a time and mix. You may need to knead the dough by hand on a counter-top if it becomes too stiff. Roll out on a floured surface, about ¼" thick, and cut. Bake at 350 degrees for 6-8 minutes.

Sweet Mercy's Vanilla Cupcakes

(Makes 20-22 Cupcakes)



- $\frac{3}{4}$ cup cooking oil
- 1 cup sugar
- 2 eggs
- $\frac{3}{4}$ cups milk
- 2 $\frac{1}{2}$ cups [Sweet Mercy Vanilla Baking Mix](#)

Cream eggs and sugar until fluffy. Add the rest of the ingredients and mix well. Scoop into cupcake liners, about $\frac{2}{3}$ full. Bake at 350 degrees for 18-20 minutes or until a toothpick inserted comes out clean.