

Bake or Break's Top 5

19 years of favorite bakes

BY JENNIFER MCHENRY



19 Years of Bake or Break

Thank you for being here!

In 2006, I started Bake or Break with a simple goal: to share the joy of baking from my home kitchen. What began as a small creative outlet has grown into something far bigger and more meaningful than I ever expected, all because of bakers like you.

Whether you've been following along for years or just recently found your way here, I'm so grateful for your support, your comments, your photos, and your shared excitement over every gooey cookie, fluffy cake, and buttery bar.

To celebrate 19 sweet years, I've gathered a few of the most-loved recipes from the blog. These are the bakes that readers come back to again and again. Simple, comforting, and full of joy.

I hope you find a favorite (or five!) in these pages. Here's to many more years of baking together!

With gratitude,
Jennifer

Mixed Berry Cobbler

A cozy, fruit-filled dessert that's as easy as it is irresistible.



INGREDIENTS

- 3 cups assorted berries
- ½ tablespoon fresh lemon juice
- 1 cup (120g) all-purpose flour
- ½ teaspoon baking powder
- ½ teaspoon salt
- ½ cup (113g) unsalted butter, softened
- ¾ cup (150g) packed light brown sugar
- 1 teaspoon vanilla extract

DIRECTIONS

1. Heat oven to 375°F.
2. Drizzle the berries with lemon juice in a 1 to 1 ½ -quart baking dish.
3. Combine the flour, baking powder, and salt.
4. Beat the butter, brown sugar, and vanilla until well-combined.
5. Add the flour mixture, and mix until combined.
6. Drop the dough evenly on top of the berries in the pan.
7. Bake 30 minutes or until bubbly.
8. Serve with whipped cream or ice cream.

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Peanut Butter Cookies

Just three ingredients for the easiest cookies ever.



INGREDIENTS

- 1 cup (255g) creamy peanut butter
- 1 cup (200g) granulated sugar
- 1 large egg

DIRECTIONS

1. Heat oven to 350°F. Line baking sheets with parchment paper or silicone liners.
2. Mix the peanut butter, sugar, and egg until combined.
3. Divide the dough into 1-tablespoon portions, roll into balls, and place on the pans about 2 inches apart.
4. Flatten each cookie with a fork to make the cross-hatch pattern.
5. Bake one pan at a time for 8 to 10 minutes, or until the edges are lightly browned and the centers are set.
6. Cool on the pans for about 10 minutes, then transfer the cookies to a wire rack to cool completely.
7. Makes 24 cookies.

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Chocolate Cobbler

Rich, gooey, and magically self-saucing.



INGREDIENTS

- 1 ¼ cups (250g) granulated sugar, divided
- 1 cup (120g) all-purpose flour
- 7 tablespoons (37g) unsweetened cocoa powder, divided
- 2 teaspoons baking powder
- ¼ teaspoon salt
- ½ cup (120ml) milk
- ⅓ cup (75g) unsalted butter, melted
- 1 ½ teaspoons vanilla extract
- ½ cup (100g) packed light brown sugar
- 1 ½ cups (360ml) hot water

DIRECTIONS

1. Heat oven to 350°F.
2. Combine ¾ cup sugar, flour, 3 tablespoons cocoa, baking powder, and salt.
3. Stir in milk, butter, and vanilla. Pour into an 8-inch square glass baking pan.
4. Combine ½ cup sugar, brown sugar, and 4 tablespoons cocoa powder. Sprinkle evenly over the mixture in the pan.
5. Pour hot water over the top. Do not stir.
6. Bake 35 to 40 minutes or until the center is almost set.
7. Let sit for 15 minutes before serving.
8. Use the chocolate sauce in the bottom of the pan to spoon over servings. Serve warm with ice cream.

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Blueberry Scones

A bakery favorite that's easy to make at home.



INGREDIENTS

- 2 cups (240g) all-purpose flour
- ¼ cup (50g) granulated sugar
- 2 teaspoons baking powder
- ½ teaspoon baking soda
- ½ teaspoon salt
- 1 ½ teaspoons lemon zest
- ½ cup (113g) unsalted butter, cold and cubed
- 1 cup blueberries
- ¾ cup (170g) Greek yogurt
- 1 egg yolk
- 1 tablespoon lemon juice
- 1 egg white
- coarse sugar

DIRECTIONS

1. Heat oven to 375°F. Line a baking sheet with parchment paper or a silicone liner.
2. Whisk together the flour, sugar, baking powder, baking soda, salt, and lemon zest.
3. Cut the butter into the flour mixture until it looks like coarse crumbs.
4. Mix in the blueberries gently.
5. Whisk together the yogurt, egg yolk, and lemon juice. Add to the flour mixture, and mix to form a dough.
6. Place the dough on a lightly floured surface, and knead a few turns until it comes together.
7. Pat into a 7-inch disk, then cut into 6 or 8 wedges and place on the pan. Brush with egg white.
8. Bake 18 to 22 minutes or until golden brown.

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Sprinkle Crinkle Cookies

Bright, festive, and always a crowd favorite.



INGREDIENTS

- 2 ½ cups (300g) all-purpose flour
- 1 teaspoon baking powder
- ½ teaspoon salt
- ½ cup (113g) unsalted butter, softened
- 1 ¼ cups (250g) granulated sugar
- 2 large eggs
- 1 teaspoon vanilla extract
- ⅓ cup multi-colored sprinkles
- ½ cup (55g) confectioners' sugar

DIRECTIONS

1. Whisk together the flour, baking powder, and salt.
2. Beat the butter and sugar until light and fluffy. Add the eggs one at a time, followed by the vanilla.
3. Gradually add the flour mixture, then the sprinkles. Mix just until combined.
4. Chill the dough for 30 minutes.
5. Heat the oven to 350°F. Line baking sheets with parchment paper or silicone liners.
6. Divide the dough into tablespoon-size portions, roll into balls, then roll in confectioners' sugar. Place on the pans, leaving about 2 inches between cookies.
7. Bake one pan at a time for 14 to 18 minutes, until lightly browned.
8. Cool 5 minutes then place on a rack.
9. Makes 36 cookies.

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