



Batookie: Cookies, Ice Cream, and Chaos

Introduction

Welcome to *Batookie*, where Gotham meets the kitchen! This is not your ordinary cookbook—it's an epic mashup of superhero-inspired cookie recipes, no-churn ice creams, and the most legendary ice cream sandwiches you'll ever create. Whether you're channeling your inner Batman, embodying Cookie Monster's boundless enthusiasm, or just looking for a laugh and a treat, this book has you covered.



Chapter 1: Batookie Basics

Dark Knight Chocolate Cookies

Bold and irresistible—just like Gotham's hero

Ingredients:

- 1 cup unsalted butter, softened
- 1 ½ cups sugar
- 2 large eggs
- 2 tsp vanilla extract
- 2 cups all-purpose flour
- ¾ cup dark cocoa powder
- 1 tsp baking soda
- ½ tsp salt
- 1 cup dark chocolate chunks
- ½ cup caramel chips (optional)

Instructions:

1. Preheat oven to 350°F (175°C). Line a baking sheet with parchment paper.
 2. Cream butter and sugar until light and fluffy. Mix in eggs and vanilla.
 3. In a separate bowl, whisk together flour, cocoa powder, baking soda, and salt.
 4. Gradually add dry ingredients to the wet mixture. Fold in chocolate chunks and caramel chips.
 5. Scoop dough onto the baking sheet. Bake for 10-12 minutes. Cool before serving.
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Monster Munch Funfetti Cookies

Bright, fun, and perfectly chaotic

Ingredients:

- ½ cup unsalted butter, softened
- ½ cup sugar
- ½ cup brown sugar
- 1 large egg
- 1 tsp vanilla extract
- 1 ¾ cups all-purpose flour
- ½ tsp baking powder
- ½ tsp baking soda
- ¼ tsp salt
- ½ cup white chocolate chips
- ¼ cup colorful sprinkles
- ¼ cup crushed pretzels (optional)

Instructions:

1. Preheat oven to 350°F (175°C). Line a baking sheet with parchment paper.
 2. Cream butter, sugar, and brown sugar until smooth. Mix in egg and vanilla.
 3. Combine flour, baking powder, baking soda, and salt in another bowl. Slowly mix into the wet ingredients.
 4. Stir in white chocolate chips, sprinkles, and pretzels.
 5. Scoop dough onto the baking sheet. Bake for 10-12 minutes. Cool before serving.
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Gotham Gold Oatmeal Cookies

Golden and hearty, with a hint of elegance

Ingredients:

- ¾ cup unsalted butter, softened
- 1 cup brown sugar
- 1 large egg
- 2 tsp vanilla extract
- 1 ½ cups rolled oats
- 1 cup all-purpose flour
- ½ tsp baking soda
- ½ tsp cinnamon
- ½ tsp salt
- ½ cup chopped walnuts
- ½ cup dried cranberries
- 2 tbsp edible gold dust (optional)

Instructions:

1. Preheat oven to 350°F (175°C). Line a baking sheet with parchment paper.
 2. Cream butter and sugar until fluffy. Mix in egg and vanilla.
 3. Combine oats, flour, baking soda, cinnamon, and salt in another bowl. Gradually mix into the wet ingredients.
 4. Fold in walnuts, cranberries, and gold dust (if using).
 5. Scoop onto the baking sheet. Bake for 10-12 minutes. Cool before enjoying.
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Chapter 2: Chilling Like a Hero

No-Churn Ice Cream Base

This simple, customizable recipe forms the base for all your superhero ice cream adventures.

Ingredients:

- 2 cups heavy whipping cream
- 1 (14 oz) can sweetened condensed milk
- 2 tsp vanilla extract

Instructions:

1. In a large bowl, whip the heavy cream until stiff peaks form.
 2. Gently fold in the sweetened condensed milk and vanilla extract until smooth.
 3. Add your favorite mix-ins (see recipes below), transfer to a freezer-safe container, and freeze for at least 6 hours or overnight.
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Midnight Chocolate Swirl Ice Cream

*Pair this with Dark Knight Chocolate Cookies
for a double dose of hero-worthy flavor*

Ingredients:

- 2 cups heavy whipping cream
- 1 (14 oz) can sweetened condensed milk
- 2 tsp vanilla extract
- $\frac{3}{4}$ cup dark chocolate chunks
- $\frac{1}{4}$ cup caramel sauce

Instructions:

1. Prepare the no-churn ice cream base as described above.
 2. Fold in dark chocolate chunks.
 3. Layer the mixture into a freezer-safe container, drizzling caramel sauce between layers to create a swirl effect.
 4. Freeze for at least 6 hours or overnight.
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Monster Munch Madness Ice Cream

Bright blue vanilla ice cream with a touch of chaos

Ingredients:

- 2 cups heavy whipping cream
- 1 (14 oz) can sweetened condensed milk
- 2 tsp vanilla extract
- Blue food coloring
- ¼ cup sprinkles
- ¼ cup crushed pretzels
- 2 tbsp mini marshmallows

Instructions:

1. Prepare the no-churn ice cream base as described above.
 2. Add a few drops of blue food coloring and mix until the color is evenly distributed.
 3. Gently fold in sprinkles, crushed pretzels, and mini marshmallows.
 4. Transfer to a freezer-safe container and freeze for at least 6 hours or overnight.
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Gotham Gold Cream Ice Cream

*Rich vanilla ice cream with oatmeal cookie bits
and honey drizzle*

Ingredients:

- 2 cups heavy whipping cream
- 1 (14 oz) can sweetened condensed milk
- 2 tsp vanilla extract
- ½ cup crumbled Gotham Gold Oatmeal Cookies
- 2 tbsp honey

Instructions:

1. Prepare the no-churn ice cream base as described above.
 2. Fold in crumbled oatmeal cookies and drizzle in honey.
 3. Transfer to a freezer-safe container and freeze for at least 6 hours or overnight.
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Chapter 3: The Ultimate Sandwich Showdown

Dark Knight Sandwich

- **Cookie:** Dark Knight Chocolate Cookies
- **Ice Cream:** Midnight Chocolate Swirl
- **Add-On:** Roll edges in crushed Oreos

Monster Munch Sandwich

- **Cookie:** Monster Munch Funfetti Cookies
- **Ice Cream:** Monster Munch Madness
- **Add-On:** Roll edges in colorful sprinkles

Gotham Gold Sandwich

- **Cookie:** Gotham Gold Oatmeal Cookies
- **Ice Cream:** Gotham Gold Cream
- **Add-On:** Roll edges in edible gold flakes

Conclusion: Sweet Stories from the Batcave

Every recipe tells a story, and every bite brings a smile. Whether you're baking for fun or freezing up the perfect ice cream sandwich, remember: teamwork makes the dream work. And here in the *Batookie* kitchen, chaos tastes delicious.