VANILLAGOODS BAKING ACADEMY · COOKIES & BARS

Course workbook

Classic Cookies

Oatmeal, peanut butter, sablés



Beginner · 2 video lessons · 28 minutes of video · Notes, quizzes and a practice log

By the end you'll be able to

- Bake chewy oatmeal and peanut butter cookies
- Roll and coat snickerdoodles
- Make sablés with a sandy, buttery bite

Inside

Start here: how to use this workbook and your lesson plan 2
Lesson 1 · Oatmeal cookies 3
Lesson 2 · Peanut butter cookies 5
Answer key 7
Key points from every lesson, and what to do next 8

Lesson videos by Claire Saffitz x Dessert Person and Preppy Kitchen, watched on YouTube from the course page.

This workbook belongs to _____

START HERE

How to use this workbook

This workbook goes with the free video course **Classic Cookies** on vanillagoods.com. Watch each lesson there, then use these pages to keep what you learned and to track what you have practised.

1

Watch

Open the lesson page and watch the creator's video. Jot quick notes on the lined space as you go.

2

Read and tick

Read the VanillaGoods notes, then tick each key point once you can explain it in your own words.

3

Check and practise

Answer the three questions, compare with the answer key on page 7, then log your bake.

Your lesson plan

	LESSON	VIDEO	WATCHED	QUIZ	PRACTISED
1	**Oatmeal cookies** Video by Claire Saffitz x Dessert Person	20 min	☐	☐	☐
2	**Peanut butter cookies** Video by Preppy Kitchen	8 min	☐	☐	☐

Tools you'll see

Cookie scoop · Half-sheet pan · Parchment paper · Hand mixer · Silicone baking mat · Mixing bowls

Any brand works. The lessons show what each tool is for.

Keep track online too

On each lesson page, "Mark complete" saves your progress in your browser, with no account. Finish every lesson and the course page lets you print a free certificate of completion.

Oatmeal cookies

Video by **Claire Saffitz x Dessert Person**: *"Claire Saffitz Makes The Best Oatmeal Cookies | Dessert Person"*
vanillagoods.com/pages/baking-lesson/classic-cookies-1-oatmeal-cookies

Chewy oatmeal cookies: the right oats, more brown sugar than white, a rest for the dough and an early exit from the oven.

Key points

- [ ] Old-fashioned rolled oats give the chewiest cookie
- [ ] More brown sugar than white keeps them soft
- [ ] Take them out while the centers look slightly underdone

What makes them chewy

Rolled oats hold their shape and give a hearty chew; quick oats are cut smaller and make a softer, more even cookie. Brown sugar holds moisture, so a recipe with more brown sugar than white stays chewy for days.

Step by step

- Cream the butter with the sugars, then beat in the egg and vanilla
- Mix in the flour, baking soda, salt and cinnamon
- Stir in the oats and any raisins, nuts or chocolate
- Chill the dough 30–60 minutes so the oats absorb moisture and the cookies spread less
- Bake at 350°F (175°C) for 10–12 minutes, until the edges are golden

Watch for

Dry raisins pull moisture out of the cookie. Soak them in hot water for 10 minutes and drain well before adding. Let the cookies sit on the tray for 5 minutes after baking; they finish setting there.

TOOLS IN THIS LESSON: Cookie scoop · Half-sheet pan · Parchment paper · Hand mixer

NOTES WHILE YOU WATCH

✓ Check yourself

Three quick questions from this lesson. Mark your answers, then compare with the answer key on page 7.

1 Which oats make the chewiest cookie?

- (A) Old-fashioned rolled oats
- (B) Instant oats
- (C) Oat flour

2 Why soak the raisins first?

- (A) To make them sweeter
- (B) To remove their color
- (C) So they do not pull moisture out of the cookie

3 When should the cookies come out of the oven?

- (A) When they are hard all the way through
- (B) When the edges are golden and the centers look slightly underdone
- (C) When the centers are dark brown

Practice log

Practice is where the lesson sticks. Note what you made and what you would do differently.

WHAT I MADE	DATE AND HOW IT WENT
	☆ ☆ ☆ ☆ ☆

WHAT WENT WELL

WHAT I'D CHANGE NEXT TIME

Peanut butter cookies

Video by **Preppy Kitchen**: *"Easy Delicious Peanut Butter Cookies"*

vanillagoods.com/pages/baking-lesson/classic-cookies-2-peanut-butter-cookies

Soft peanut butter cookies with the classic crisscross: which peanut butter to use, why the fork marks matter and when to pull them.

Key points

- [ ] Regular creamy peanut butter gives the most reliable result
- [ ] The fork crisscross flattens the dense dough so it bakes evenly
- [ ] They look underdone when they are ready

Choosing the peanut butter

Regular creamy peanut butter is blended so the oil does not separate, and most recipes are written for it. Natural peanut butter, with oil that rises to the top, can make cookies greasy or crumbly unless the recipe was developed for it.

Step by step

- Cream the butter, peanut butter and sugars until smooth
- Beat in the egg and vanilla, then mix in the dry ingredients
- Roll the dough into balls and set them 2 inches apart
- Press each ball twice with a fork dipped in sugar to make a crisscross
- Bake at 350°F (175°C) for 9–11 minutes, until the edges are set

Watch for

Peanut butter dough is dense and does not spread much on its own, so the fork marks are what flatten it. The cookies stay pale and soft in the center when done; let them firm up on the tray. Peanuts are a major food allergen, so label these clearly when you share them.

TOOLS IN THIS LESSON Cookie scoop · Half-sheet pan · Silicone baking mat · Mixing bowls

NOTES WHILE YOU WATCH

✓ Check yourself

Three quick questions from this lesson. Mark your answers, then compare with the answer key on page 7.

1 Why press peanut butter cookies with a fork?

- (A) Only for decoration
- (B) To flatten the dense dough so it bakes evenly
- (C) To let steam out

2 Which peanut butter do most recipes expect?

- (A) Powdered peanut butter
- (B) Peanut butter with large chunks
- (C) Regular creamy peanut butter

3 What should you do when sharing these cookies?

- (A) Label them clearly, because peanuts are a major allergen
- (B) Keep them unlabeled
- (C) Freeze them first

Practice log

Practice is where the lesson sticks. Note what you made and what you would do differently.

WHAT I MADE	DATE AND HOW IT WENT
	☆ ☆ ☆ ☆ ☆

WHAT WENT WELL

WHAT I'D CHANGE NEXT TIME

ANSWER KEY

Check your answers

One correct answer per question. If you missed one, the note explains why, and the lesson page has the full notes and the video.

1. Oatmeal cookies

1 **A** Rolled oats hold their shape and give a hearty chew; quick oats make a softer cookie.
2 **C** Dry raisins absorb moisture from the dough; soaked raisins stay plump and the cookie stays soft.
3 **B** The cookies finish setting on the hot tray, so pulling them early keeps them chewy.

2. Peanut butter cookies

1 **B** The dough does not spread much on its own, so the crisscross flattens it for an even bake.
2 **C** Regular creamy peanut butter is blended so the oil does not separate, and most recipes are written for it.
3 **A** Peanuts are a major food allergen, so anyone eating the cookies should know they contain them.

WHEN YOU'VE FINISHED

Three things to do next

1

Mark each lesson complete

The "Mark complete" button on every lesson page saves your progress in your browser. No account, nothing to sign up for.

2

Print your certificate

Once all 2 lessons are marked complete, the course page prints a free certificate of completion with your name on it. It records what you finished; it is not an accredited qualification.

3

Bake it

Practice with VanillaGoods recipes that use what this course teaches.

vanillagoods.com/pages/recipes?q=oatmeal%20cookies

NEXT ON THE LEARNING PATH

Fruit Pies & Galettes

Beginner · Apple, berry, lattice, hand pies

vanillagoods.com/pages/baking-course/fruit-pies-and-galettes

Free guide for this course: “Cookie texture guide”, Chewy, crisp or soft: the ingredient and timing changes behind each. Get it from the course page.

Baking with real vanilla? VanillaGoods keeps Madagascar, Uganda and Tahiti vanilla in stock, along with coffee and tea, at vanillagoods.com.

✧ Key points from every lesson

1. Oatmeal cookies

- Old-fashioned rolled oats give the chewiest cookie
- More brown sugar than white keeps them soft
- Take them out while the centers look slightly underdone

2. Peanut butter cookies

- Regular creamy peanut butter gives the most reliable result
- The fork crisscross flattens the dense dough so it bakes evenly
- They look underdone when they are ready

The lesson videos are by independent creators (Claire Saffitz x Dessert Person and Preppy Kitchen) and play in YouTube's own player on the lesson pages; this workbook links to them and copies nothing. Notes, key points, questions and this workbook are written by VanillaGoods for home bakers.

© 2026 VanillaGoods · vanillagoods.com · Free for personal use. Progress and quiz answers on the site stay in your browser.