

Computational Creativity Cookie Compendium:

From Code to Crumbs



credits

```
{ "human": 1,  
  "name": "Dewi Becu" },  
{ "human": 2,  
  "name": "Reyhan Danisan" },  
{ "lecturer": "Rob Saunders" },  
{ "course": "Computational Creativity" },  
{ "assignment": 2,  
  "name": "The Great Bitwise Bake-Off" },  
{ "language": "P5.js" },  
{ "generativeAI": "Stable Diffusion Web",  
  "ChatGPT",  
  "Photoshop AI" },  
{ "disclaimer": "try at own risk" },  
{ "correct syntax": false }
```

index

```
{ "recipe": 1,  
  "name": "Double Chocolate Pepper Marshmallow Cookies",  
  "page": 5 },  
{ "recipe": 2,  
  "name": "Savory Olive and Parmesan Chocolate Chunk Cookies",  
  "page": 7 },  
{ "recipe": 3,  
  "name": "Chocolate Strawberry Surprise Cookies",  
  "page": 9 },  
{ "recipe": 4,  
  "name": "Creamy Sesame Delight Cookies",  
  "page": 11 },  
{ "recipe": 5,  
  "name": "Spicy Basil Bell Pepper Cookies",  
  "page": 13 },  
{ "recipe": 6,  
  "name": "Cheddar Herb Chocolate Chunk Cookies",  
  "page": 15 },  
{ "recipe": 7,  
  "name": "Dulce de Leche Strawberry Cheesecake Cookies",  
  "page": 17 },  
{ "recipe": 8,  
  "name": "Chocolate-Strawberry Herb Delight Cookies",  
  "page": 19 },  
{ "recipe": 9,  
  "name": "Sesame Zucchini Sugar Cookies",  
  "page": 21 },  
{ "recipe": 10,  
  "name": "Lemon-Pistachio Poppy Seed Cookies",  
  "page": 21 }
```

Double Chocolate Pepper Marshmallow Cookies



<https://stablediffusionweb.com>

```
{ "ingredients": [  
  { 2 whole "eggs" },  
  { 369 g "flour" },  
  { 66 whole "mini marshmallows" },  
  { 0 tsp "Kosher salt" },  
  { 407 g "softened butter" },  
  { 39 g "cocoa powder" },  
  { 1 whole "finely diced red bell pepper" },  
  { 168 g "cooled melted chocolate" },  
  { 1 tsp "baking powder" },  
  { 1 tsp "ground cayenne pepper" },  
  { 14 whole "marshmallows cut in half" },  
  { 275 g "granulated sugar" }  
],  
  
  { "instructions": [  
    { "Preheat your oven to 350°F (180°C) and line a baking sheet with parchment paper." },  
    { "In a large bowl, whisk together softened butter, granulated sugar, and eggs until creamy." },  
    { "Sift together flour, cocoa powder, baking powder, ground cayenne pepper, and kosher salt. Gradually add the dry ingredients to the wet ingredients, mixing well." },  
    { "Fold in cooled melted chocolate, diced red bell pepper, and mini marshmallows until evenly distributed." },  
    { "Using a tablespoon, drop spoonfuls of dough onto the prepared baking sheets. Top each cookie with half a marshmallow." },  
    { "Bake for 12-15 minutes or until the edges are set. The marshmallows should be golden and gooey." },  
    { "Allow cookies to cool on the baking sheets for a few minutes before transferring them to a wire rack." },  
    { "Once cooled, indulge in these delightful Double Chocolate Pepper Marshmallow Cookies!" }  
  ]  
},
```



difficulty
"medium"



bakingTime
"12-15 mins"



type
"savory"

Olive and Parmesan Chocolate Chunk Cookies



```
{ "ingredients": [  
  { 79 g "finely chopped black olives" },  
  { 1 whole "egg" },  
  { 130 g "chocolate chunks" },  
  { 116 g "softened butter" },  
  { 151 g "granulated sugar" },  
  { 1 tsp "baking soda" },  
  { 1 tbsp "chopped flat leaf parsley" },  
  { 85 g "softened butter" },  
  { 1 whole "eggyolk" },  
  { 62 g "chopped pistachios" },  
  { 1 tbsp "pumpkin seeds" },  
  { 150 g "grated Parmesan cheese" },  
  { 291 g "self-raising flour" },  
  { 0 tsp "vanilla extract" }  
],  
  
  { "instructions": [  
    { "Preheat the oven to 350°F (180°C). Line baking sheets with parchment paper." },  
    { "In a large bowl, cream together softened butter and granulated sugar until smooth. Add one whole egg and continue mixing until well combined." },  
    { "In a separate bowl, sift together self-raising flour and baking soda. Gradually add the dry ingredients to the wet ingredients, mixing well." },  
    { "Add chopped black olives, chocolate chunks, chopped flat-leaf parsley, chopped pistachios, pumpkin seeds, grated Parmesan cheese, and vanilla extract to the dough. Mix until all ingredients are evenly distributed." },  
    { "Drop tablespoon-sized portions of dough onto the prepared baking sheets." },  
    { "Bake for 10-12 minutes or until the edges are golden brown." },  
    { "Allow the cookies to cool on the baking sheets for a few minutes before transferring them to a wire rack." },  
    { "Once cooled, savor the unique combination of savory olives, Parmesan, and chocolate chunks in these delightful cookies!" }  
  ]  
},
```



difficulty
"medium"



bakingTime
"10-12 mins"



type
"savory"

Chocolate Strawberry Surprise Cookies



<https://stablediffusionweb.com>



difficulty
"medium"



bakingTime
"12-15 mins"



type
"sweet"

```
{ "ingredients": [  
  { 154 g "granulated sugar" },  
  { 1 g "ground chili powder" },  
  { 273 g "softened butter" },  
  { 1 tsp "baking soda" },  
  { 47 g "cocoa powder" },  
  { 161 g "self-raising flour" },  
  { 169 g "chopped strawberries" },  
  { 23 whole "marshmallows, cut in half" },  
  { 29 g "chopped chilled butter" },  
  { 126 g "grated cheese" },  
  { 29 ml "milk" },  
  { 1 whole "finely diced green bell pepper" },  
  { 249 g "powdered sugar" },  
  { 94 g "cooled melted chocolate" },  
],  
},  
{ "instructions": [  
  { "Preheat the oven to 350°F (180°C). Line baking sheets with parchment paper." },  
  { "In a large bowl, cream together softened butter, granulated sugar, and ground chili powder until smooth." },  
  { "Add baking soda, cocoa powder, and self-raising flour to the mixture. Mix well until a dough forms." },  
  { "Fold in chopped strawberries, grated cheese, diced green bell pepper, and half of the chopped chilled butter into the dough." },  
  { "Shape the dough into tablespoon-sized portions and place them on the prepared baking sheets." },  
  { "Press a halved marshmallow into the center of each cookie." },  
  { "Bake for 12-15 minutes or until the edges are set and golden brown." },  
  { "While the cookies are cooling, prepare the chocolate glaze by mixing powdered sugar with cooled melted chocolate and the remaining chopped chilled butter." },  
  { "Drizzle the chocolate glaze over the cooled cookies." },  
  { "Allow the cookies to set before serving. Enjoy the surprise of chocolate, strawberries, and savory cheese in every bite!" },  
],  
},
```

Creamy Sesame Delight Cookies



<https://stablediffusionweb.com>



difficulty
"medium"



bakingTime
"10-12 mins"



type
"sweet"

```
{ "ingredients": [  
  { 65 g "powdered sugar" },  
  { 1 tsp "Kosher salt" },  
  { 1 tsp "mahleb" },  
  { 308 g "cream cheese" },  
  { 336 g "granulated sugar" },  
  { 12 ml "yoghurt" },  
  { 3 tsp "sesame seeds" },  
  { 13 whole "eggs" },  
  { 486 g "flour" },  
  { 193 g "brown sugar" },  
  { 1 tsp "baking soda" },  
  { 118 ml "vegetable oil" },  
  { 0 tsp "salt" },  
],  
  },  
  { "instructions": [  
    { "Preheat the oven to 350°F (180°C). Line baking sheets with parchment paper." },  
    { "In a large bowl, combine cream cheese, granulated sugar, and yogurt. Mix until smooth." },  
    { "In a separate bowl, whisk together the whole eggs, powdered sugar, kosher salt, and mahleb. Add this mixture to the cream cheese mixture and blend well." },  
    { "In another bowl, sift together flour, baking soda, and salt. Gradually add the dry ingredients to the wet ingredients, mixing until a soft dough forms." },  
    { "Gently fold in sesame seeds, ensuring even distribution throughout the dough." },  
    { "Scoop tablespoon-sized portions of the dough onto the prepared baking sheets." },  
    { "Bake for 10-12 minutes or until the edges are lightly golden." },  
    { "While the cookies are baking, prepare a simple syrup by combining brown sugar and vegetable oil in a saucepan over low heat. Stir until the sugar dissolves." },  
    { "Once the cookies are out of the oven, immediately brush the warm cookies with the brown sugar syrup for a sweet glaze." },  
    { "Allow the cookies to cool on the baking sheets for a few minutes before transferring them to a wire rack." },  
    { "Once cooled, savor the delightful blend of creaminess, sweetness, and the subtle savory touch of sesame in these Creamy Sesame Delight Cookies!" }  
  ],  
  },  
}
```

Spicy Basil Bell Pepper Cookies



```
{ "ingredients": [  
  { 1 tsp "vanilla extract" },  
  { 1 tsp "ground cayenne pepper" },  
  { 231 g "softened butter" },  
  { 85 g "cream cheese" },  
  { 167 g "cornstarch" },  
  { 1 tsp "Kosher salt" },  
  { 1 whole "egg" },  
  { 168 g "brown sugar" },  
  { 1 tbsp "chopped basil" },  
  { 1 whole "finely diced red bell pepper" },  
  { 1 whole "egg yolk" },  
  { 105 g "mashed butternut pumpkin" },  
  { 84 g "granulated sugar" },  
  { 224 g "self-raising flour" }  
],  
  
  { "instructions": [  
    { "Preheat the oven to 350°F (180°C). Line baking sheets with parchment paper." },  
    { "In a large bowl, cream together softened butter, cream cheese, brown sugar, and granulated sugar until smooth." },  
    { "Add the whole egg, egg yolk, mashed butternut pumpkin, and vanilla extract to the mixture. Mix well" },  
    { "In a separate bowl, whisk together cornstarch, ground cayenne pepper, kosher salt, and self-raising flour." },  
    { "Gradually add the dry ingredients to the wet ingredients, mixing until a soft dough forms." },  
    { "Fold in the finely diced red bell pepper and chopped basil until evenly distributed throughout the dough." },  
    { "Scoop tablespoon-sized portions of the dough onto the prepared baking sheets." },  
    { "Bake for 10-12 minutes or until the edges are lightly golden." },  
    { "Allow the cookies to cool on the baking sheets for a few minutes before transferring them to a wire rack." },  
    { "Once cooled, relish the unique blend of sweetness from butternut pumpkin, the subtle heat of cayenne, and the savory notes of basil in these Spicy Basil Bell Pepper Cookies!" }  
  ]  
},
```



difficulty
"medium"



bakingTime
"10-12 mins"



type
"savory"



type
"sweet"

 $\}$,

Dulce de Leche Strawberry Cheesecake Cookies



```
{ "ingredients": [  
  { 104 g "chopped strawberries" },  
  { 0 tsp "Kosher salt" },  
  { 0 tsp "baking soda" },  
  { 26 tsp "dulce de leche" },  
  { 1 whole "egg yolk" },  
  { 136 g "powdered sugar" },  
  { 184 g "cream cheese" },  
  { 1 whole "egg" },  
  { 164 g "brown sugar" },  
  { 258 g "granulated sugar" },  
  { 1 tsp "vanilla extract" },  
  { 117 g "softened butter" },  
  { 1 tsp "baking powder" },  
],  
,  
{ "instructions": [  
  { "Preheat the oven to 350°F (180°C). Line baking sheets with parchment paper." },  
  { "In a large bowl, cream together softened butter, granulated sugar, brown sugar, and cream cheese until smooth." },  
  { "Add whole egg, egg yolk, and vanilla extract to the mixture. Mix well." },  
  { "In a separate bowl, sift together baking powder, kosher salt, and baking soda. Gradually add this dry mixture to the wet ingredients, mixing until a soft dough forms." },  
  { "Fold in chopped strawberries into the dough." },  
  { "Scoop tablespoon-sized portions of the dough onto the prepared baking sheets." },  
  { "Make an indentation in the center of each cookie and fill it with a teaspoon of dulce de leche." },  
  { "Bake for 10-12 minutes or until the edges are lightly golden." },  
  { "Allow the cookies to cool on the baking sheets for a few minutes before transferring them to a wire rack." },  
  { "Once cooled, savor the delightful combination of sweet dulce de leche, strawberries, and the richness of cream cheese in these Dulce de Leche Strawberry Cheesecake Cookies!" },  
],  
,  
}
```



difficulty
"medium"



bakingTime
"10-12 mins"



type
"sweet"

Chocolate-Strawberry Herb Delight Cookies



<https://stablediffusionweb.com>



difficulty
"medium"



bakingTime
"12-15 mins"



type
"sweet"

```
{ "ingredients": [  
  { 1 g "minced rosemary leaves" },  
  { 105 g "brown sugar" },  
  { 1 tbsp "chopped oregano" },  
  { 1 whole "egg" },  
  { 204 g "flour" },  
  { 0 tsp "Kosher salt" },  
  { 186 g "cream cheese" },  
  { 192 g "self-raising flour" },  
  { 114 g "chopped strawberries" },  
  { 1 tbsp "chopped flat-leaf parsley" },  
  { 95 g "melted chocolate" },  
  { 1 tsp "baking powder" },  
  { 140 g "granulated sugar" },  
  { 89 g "cubed chilled unsalted butter" },  
  { 1 tsp "vanilla extract" },  
  { 80 g "powdered sugar" },  
  { 6 whole "marshmallows cut in half" }  
],  
  
  { "instructions": [  
    { "Preheat the oven to 350°F (180°C). Line baking sheets with parchment paper." },  
    { "In a large bowl, combine softened cubed butter, granulated sugar, brown sugar, and cream cheese. Cream together until smooth." },  
    { "Add the whole egg and vanilla extract to the mixture. Mix well." },  
    { "In a separate bowl, sift together flour, self-raising flour, baking powder, and kosher salt. Gradually add the dry mixture to the wet ingredients, mixing until a soft dough forms." },  
    { "Fold in minced rosemary leaves, chopped oregano, chopped flat-leaf parsley, chopped strawberries, and melted chocolate into the dough." },  
    { "Scoop tablespoon-sized portions of the dough onto the prepared baking sheets." },  
    { "Press a marshmallow half into the center of each cookie." },  
    { "Bake for 12-15 minutes or until the edges are lightly golden." },  
    { "Allow the cookies to cool on the baking sheets for a few minutes before transferring them to a wire rack." },  
    { "Once cooled, dust the cookies with powdered sugar for an extra sweet touch. Enjoy these Chocolate-Strawberry Herb Delight Cookies!" }  
  ]  
},
```

Sesame Zucchini Sugar Cookies



difficulty
"medium"



bakingTime
"10-12 mins"



type
"sweet"

```
{ "ingredients": [  
  { 1 tsp "salt" },  
  { 1 tsp "vanilla extract" },  
  { 5 whole "eggs" },  
  { 10 ml "yoghurt" },  
  { 187 tsp "granulated sugar" },  
  { 2 tsp "sesame seeds" },  
  { 1 tsp "Kosher salt" },  
  { 26 g "powdered sugar" },  
  { 1 tsp "baking powder" },  
  { 150 g "cream cheese" },  
  { 106 ml "vegetable oil" },  
  { 282 g "flour" },  
  { 157 g "softened butter" },  
  { 88 g "zucchini (finely grated)" },  
],  
  },  
  { "instructions": [  
    { "Preheat the oven to 350°F (180°C). Line baking sheets with parchment paper." },  
    { "In a large bowl, combine softened butter, granulated sugar, and cream cheese. Cream together until smooth." },  
    { "Add eggs, one at a time, mixing well after each addition. Add vanilla extract and vegetable oil. Mix until well combined." },  
    { "In a separate bowl, sift together flour, baking powder, salt, and kosher salt. Gradually add the dry mixture to the wet ingredients, mixing until a soft dough forms." },  
    { "Fold in finely grated zucchini and sesame seeds into the dough." },  
    { "Scoop tablespoon-sized portions of the dough onto the prepared baking sheets." },  
    { "Bake for 10-12 minutes or until the edges are lightly golden." },  
    { "Allow the cookies to cool on the baking sheets for a few minutes before transferring them to a wire rack." },  
    { "Once cooled, dust the cookies with powdered sugar for an extra sweet touch. Enjoy these Sesame Zucchini Sugar Cookies, featuring a unique blend of sweet and savory flavors!" },  
  ],  
  },  
}
```

Lemon-Pistachio Poppy Seed Cookies



```
{ "ingredients": [  
  { 252 g "granulated sugar" },  
  { 1 tsp "salt" },  
  { 1 tsp "lemon zest" },  
  { 2 whole "eggs" },  
  { 36 ml "lemon juice" },  
  { 140 g "chopped pistachios" },  
  { 1 tsp "vanilla extract" },  
  { 5 tsp "poppy seeds" },  
  { 1 tsp "cornstarch" },  
  { 0 tsp "baking soda" },  
  { 225 g "flour" },  
  { 252 g "brown sugar" },  
  { 1 whole "egg yolk" },  
  { 117 ml "vegetable oil" },  
],  
},  
  
{ "instructions": [  
  { "Preheat the oven to 350°F (180°C). Line baking sheets with parchment paper." },  
  { "In a large bowl, combine granulated sugar, brown sugar, vegetable oil, and vanilla extract. Cream together until smooth." },  
  { "Add whole eggs and egg yolk to the mixture. Mix well." },  
  { "Stir in lemon zest and lemon juice, ensuring even distribution in the batter." },  
  { "In a separate bowl, sift together flour, salt, baking soda, and cornstarch. Gradually add the dry mixture to the wet ingredients, mixing until a soft dough forms." },  
  { "Fold in chopped pistachios and poppy seeds into the dough." },  
  { "Scoop tablespoon-sized portions of the dough onto the prepared baking sheets." },  
  { "Bake for 10-12 minutes or until the edges are lightly golden." },  
  { "Allow the cookies to cool on the baking sheets for a few minutes before transferring them to a wire rack." },  
  { "Once cooled, enjoy the delightful combination of citrusy lemon, nutty pistachios, and the crunch of poppy seeds in these Lemon-Pistachio Poppy Seed Cookies!" },  
],  
}
```



difficulty
"medium"



bakingTime
"10-12 mins"



type
"savory"

