

Kitchen Sink Ice Box Cookies - Family Focus Blog

March 5, 2024 by [Scarlet](#)



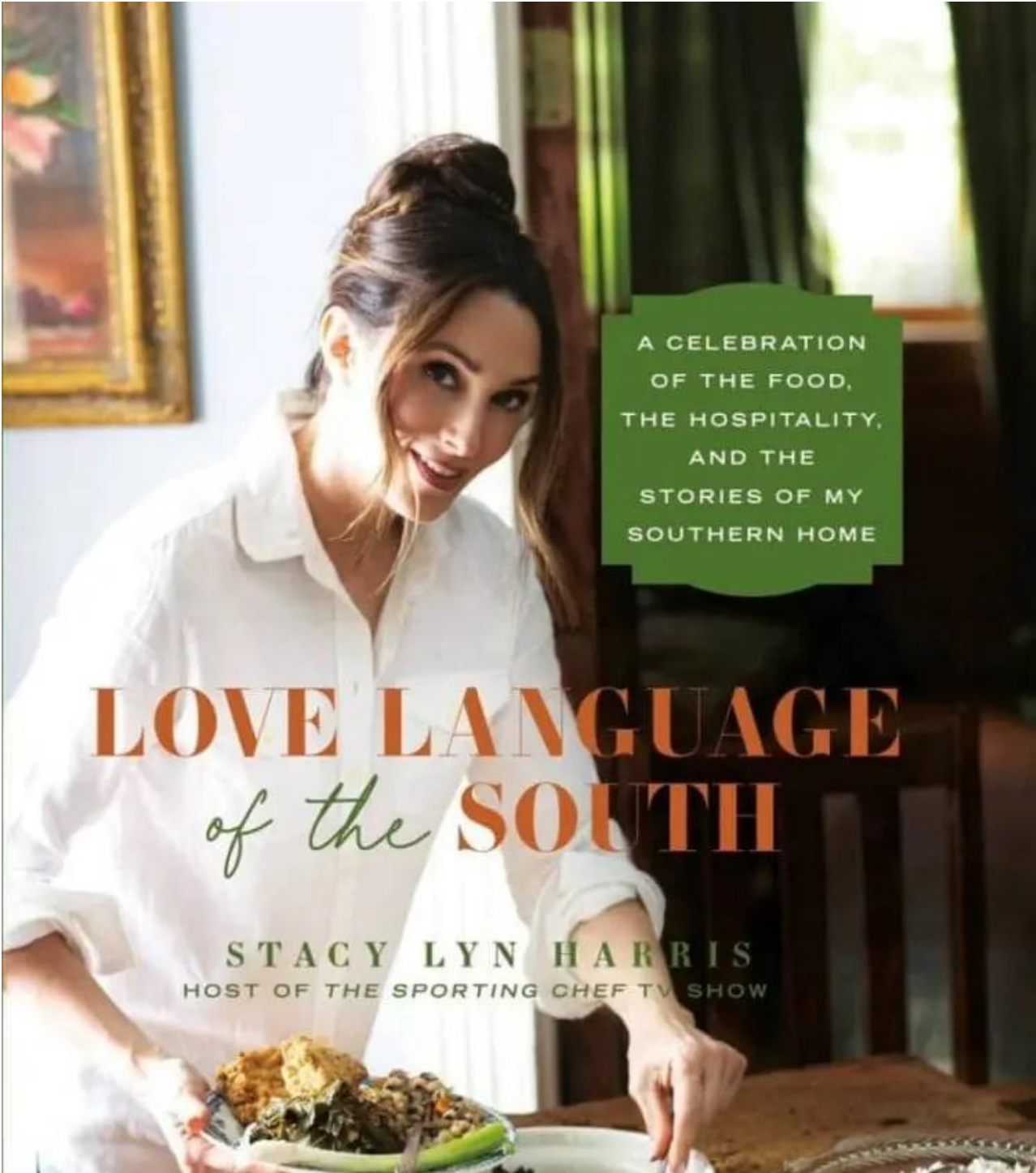
Cookies hold a special place in my heart. I remember going on a sleepover when I was in middle school and making cookies together with my friend. It was such a fun, rewarding experience and I believe I have been a homemade cookies fan since that day. When I tried this ice box cookies recipe from Stacy Lyn Harris, I found a new favorite! These Kitchen Sink Ice Box Cookies are from her brand new book *Love Language of the South: A Celebration of the Food, the Hospitality, and the Stories of My Southern Home*. [Stacy Lyn Harris](#) is a southern lifestyle guru, television host, and celebrity chef. We have long been friends on [Instagram](#) and she always has something great in the works. You are going to love her kitchen sink cookies!

Kitchen Sink Cookie Recipe

So, first a bit about these delicious cookies. Why are they called kitchen sink cookies? Well that's because "kitchen sink cookies" typically contain a little bit of everything. It is basically the idea of throwing everything but the kitchen sink into a recipe. In the case of cookies, it generally means they include a large variety of mix-ins like peanut butter chips, nuts, oats, and sometimes unexpected ingredients like pretzels or potato chips. The name reflects the idea of using whatever you have on hand or whatever you enjoy to create a unique and indulgent cookie.

And now to address the next question- what are ice box cookies? Ice box cookies, also known as freezer or refrigerator cookies, are made from a stiff dough that is chilled before baking. This method allows you to make the dough ahead of time and store it in the refrigerator or freezer until you're ready to bake, making them a convenient option for busy bakers. The name "icebox cookies" likely comes from the practice of storing them in an icebox (an early form of refrigerator which literally relied on a large block of ice) before baking.

Storing ice box cookies in the freezer before baking can improve them in several ways. Chilling the cookie dough allows the fats (such as butter) to solidify, which can prevent the cookies from spreading too much during baking. This can result in cookies that are thicker and have a better texture. Additionally, chilling the dough can enhance the flavors as it gives the ingredients [time to meld](#) together. Just wait till you see how tasty these cookies are and it will all make sense!



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SOUTHERN HOME

LOVE LANGUAGE *of the* SOUTH

STACY LYN HARRIS
HOST OF THE SPORTING CHEF TV SHOW

How To Make Kitchen Sink Ice Box Cookie Recipe:

Excerpted from *Love Language of the South* by Stacy Lyn Harris. (Copyright 2024). Used with permission from Worthy Books, a division of Hachette Book Group, Inc. A copy of this book is available wherever books are sold on March 5th and through my affiliate link on [Amazon](#).

Yields 3 Dozen Cookies

- 1 cup butter, softened
- 1 3/4 cups light brown sugar
- 3 teaspoons vanilla
- 1 large egg yolk
- 1 large egg
- 2 1/2 cups all-purpose flour
- 1 1/4 teaspoon baking soda
- 1 teaspoon salt
- 16 ounces (about 2 cups) dark chocolate, chopped, such as Lindt or Ghirardelli
- 4 ounces semi-sweet chocolate chips (about 1/2 cup)
- 1 1/2 cups crushed pretzels
- 1 cup toffee bits
- Sea Salt, for sprinkling

Preheat oven to 350°F.

In the bowl of an electric mixer fitted with the paddle attachment, blend the butter on medium speed until creamy, about 3 minutes.

Add the brown sugar and beat on medium speed until mixture is light and fluffy, about 4 minutes.

Add vanilla, egg yolk, egg and a tablespoon of warm water on low speed and continue to mix until combined.

In a medium bowl, whisk together the flour, baking soda, and salt. With the mixer on low speed slowly add the flour mixture to the bowl. Add the chocolates, crushed pretzels, and toffee bits and mix until combined.

Divide the dough into 24 rounded scoops and divide them among 3 sheet pans lined with parchment paper placing them about 2-inches apart. Freeze the dough on the sheet pans 20 minutes.

If you are going to freeze cookies, leave them in the freezer for 12 hours, place them in a zip top bag and freeze until you are ready to bake them.

Remove the cookie sheet pans from the freezer and sprinkle with sea salt. Bake in the oven for 10 minutes, or until the edges of the cookies are golden brown and the center is set.

Stacy Lyn's Note: If you are preparing dough ahead of time to freeze, divide the dough in two halves. Lightly flour your hands and shape the dough into a 1 ½ to 2-inch diameter log. Wrap each log in plastic wrap, then freezer paper. They will store in the freezer for 9 to 12 months. When you are ready to bake the cookies, preheat the oven to 350°F then slice them with a very sharp knife into ¼-inch slices. Transfer them to a parchment-lined baking sheet spacing them at least 2 inches apart and bake for 10 -12 minutes, or until the edges are golden brown and the center is set.

Stacy Lyn's Note: These are my all-time favorite cookie. They have everything – the sweet, salty, crunchy. Absolute perfection!

Conclusion

There are so many delicious cookie recipes out there! This Kitchen Sink Cookies recipe is a lot like the popular classic chocolate chip cookies but it takes it up several notches with the rich, buttery flavor of toffee and the salty, crunch of pretzel pieces. Plus, allowing the cookies time in the icebox does really enrich their flavors. These are absolutely irresistible cookies. If you are looking f