

HOPELESS**YOU MIGHT BE FEELING:**

Like things will always be this way (and “this way” sucks)

If you're feeling hopeless right now, please repeat the following phrase to yourself a few times:

Today is just one day.

If I'm feeling hopeless, it's often at the end of a very long or very hard day. So, I want you to make these cookies as the last thing you do before you climb in bed, all eye-masked up. It can be super helpful to end the day by doing something creative. By making something, you're literally creating possibility.

Whatever you're feeling right now is temporary. Sometimes my thoughts get so overwhelming that I feel like I must have always felt like this and will continue to always feel like this. But it's not true! The great thing is, as humans, we have to sleep. It's a tired expression, I know, but tomorrow actually is always another day.

OK, one more suggestion before you go to sleep: text a friend you haven't seen for a while and ask if they want to do something this week.

Psst: If you've already made my funnel cake recipe, take a minute and revisit what you wrote in your notebook from the prompt on the “Excited” page!

peanut butter snickerdoodles

MAKES A BAKER'S DOZEN (13)

This recipe combines two of my very favorite kinds of cookies: peanut butter and snickerdoodle. The origin story is simple: one day I was making a batch of each type of cookie simultaneously and wondered what they might taste like together. As it turns out, they are delicious. These are big but thin cookies. They have crisp edges, with some chew in the middle. A mash-up of the best of both worlds!

If you're making these right before bed, like I think you might, be sure to eat one straight out of the oven paired with a glass of milk (oat milk, or whatever). Don't forget to text your friend!

FOR THE COOKIE DOUGH

- 1½ cups (195g) all-purpose flour
- 1 teaspoon baking soda
- ½ teaspoon kosher salt
- ½ teaspoon cream of tartar
- ½ teaspoon ground cinnamon
- ½ cup (1 stick, 113g) room temp unsalted butter
- ½ cup (125g) creamy peanut butter (not natural)
- 1¼ cups (250g) granulated sugar
- ¼ cup (50g) light brown sugar
- 1 large egg
- 2 teaspoons vanilla extract
- 2 tablespoons water



FOR THE COATING

½ cup (100g) granulated sugar
2 teaspoons ground cinnamon

the how-to: cookie dough

- 1 Preheat the oven to 350°F and line a baking sheet with foil, dull side up.
- 2 In a medium bowl, whisk together the flour, baking soda, salt, cream of tartar, and cinnamon.
- 3 In the bowl of a stand mixer, cream together the butter, peanut butter, granulated sugar, and brown sugar on medium-high speed until creamy, about 2 minutes. Scrape down the sides of the bowl. Beat in the egg, vanilla extract, and water on medium speed until thoroughly combined. Add the flour mixture all at once and mix on low speed until the dough comes together.
- 4 Form the dough into 3-tablespoon (60g) size balls.

the how-to: coating

In a small bowl, combine the granulated sugar and cinnamon. Roll each ball in the cinnamon sugar, completely covering all of the surfaces. Place the cookies at least 3 inches apart on the baking sheet. Bake for 15 to 17 minutes, until crisp around the edges and just set in the middle. Let the cookies cool on the pan for 2 minutes, then transfer them to a wire rack. Store at room temp in an airtight container for up to 2 days.