



Chocolate Chip Cookies

Cooking Class

Serves: 18-20

Serving Size: 1 cookie

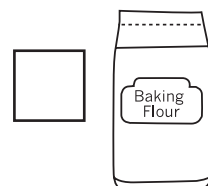
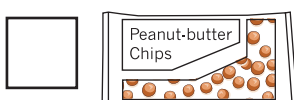
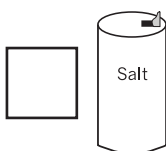
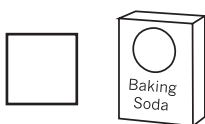
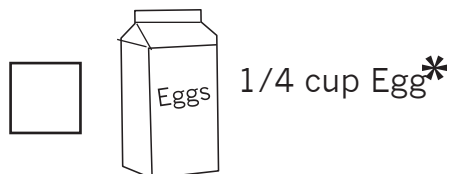
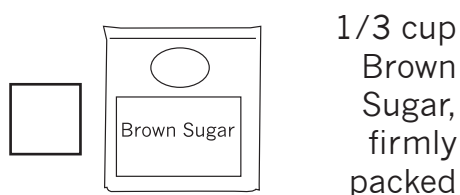
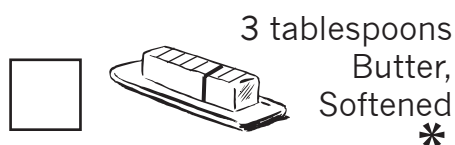
Keeps: 3-4 Days

Oven Temp: 350 degrees

Prep Time: 30 minutes

Cook Time: 8-12 minutes

Ingredients



☐ 1/2 teaspoon Baking Soda

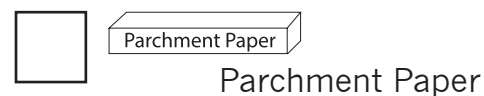
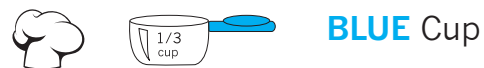
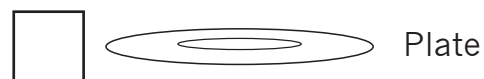
☐ 1/4 teaspoon Salt

☐ 2/3 cup Chocolate Chips

☐ 2/3 cup Peanut-butter Chips

☐ 1 cup Flour **GF**

Supplies

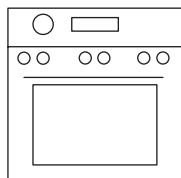


GF See **Substitutions on last page** to make this Gluten Free

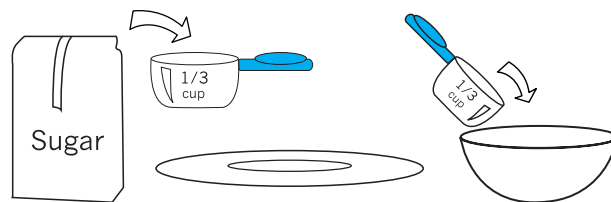
* See **Substitutions on last page** for other options

Step 1

Preheat oven to 350 degrees.

350**Step 2**

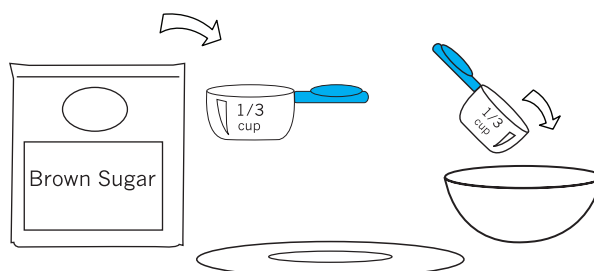
Add 1 **BLUE** cup sugar to the bowl.
Measure over the plate to catch the extra sugar.

**Step 3**

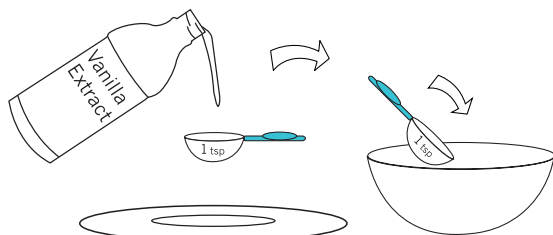
Add 3 tablespoons butter to the medium bowl. Mash the butter into the sugar with the fork.

**Step 4**

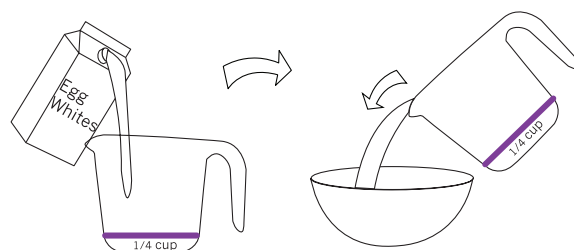
Add 1 **BLUE** cup firmly packed brown sugar to the bowl.

**Step 5**

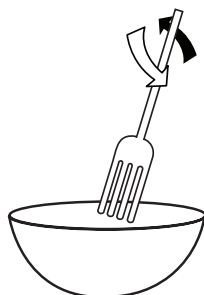
Measure 1 **BLUE** teaspoon vanilla to the medium bowl.

**Step 6**

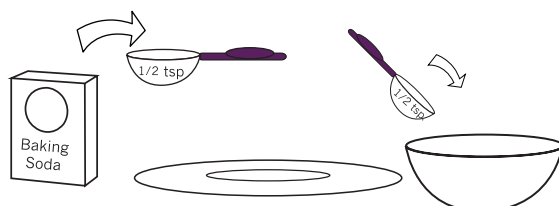
Pour liquid egg to the **PURPLE** line and add to the bowl.

**Step 7**

Mix the ingredients until creamy

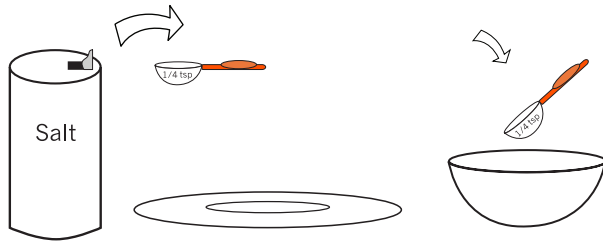
**Step 8**

Add 1 **PURPLE** teaspoon baking soda to the bowl.



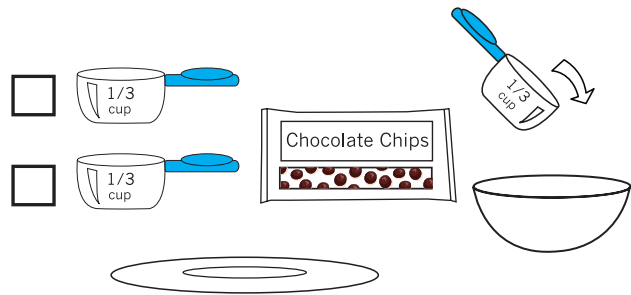
Step 9

Add 1 **ORANGE** teaspoon salt to the bowl.



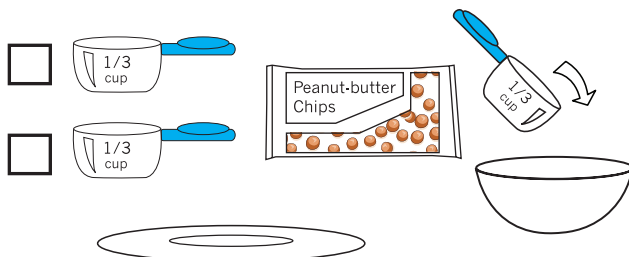
Step 10

Add 2 **BLUE** cups chocolate chips to the bowl.



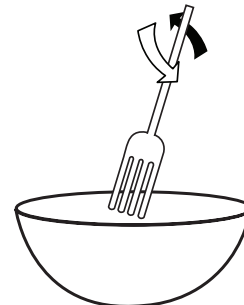
Step 11

Add 2 **BLUE** cups peanut-butter chips to the bowl.



Step 12

Mix together thoroughly with a fork.



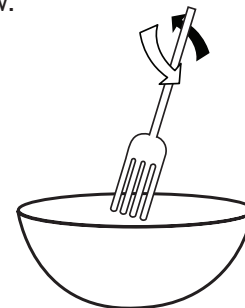
Step 13

Add 2 **PINK** cups flour to the container.



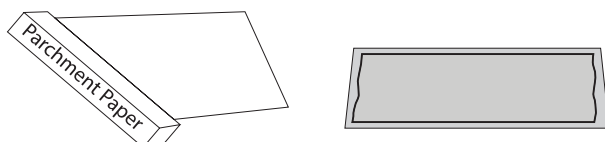
Step 14

Mix together with a fork. Batter will be thicker now.



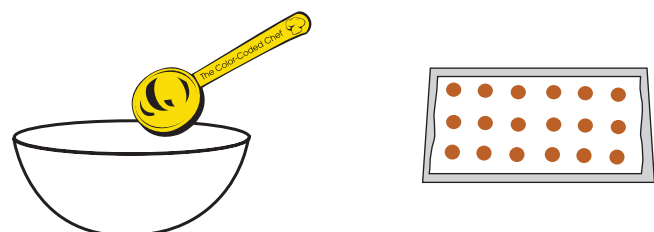
Step 15

Put parchment paper on the baking sheet.



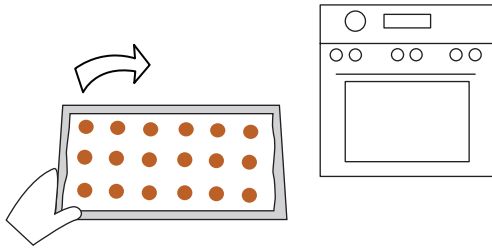
Step 16

Scoop the dough into tablespoon size balls and place approximately 2" apart on cookie sheet.

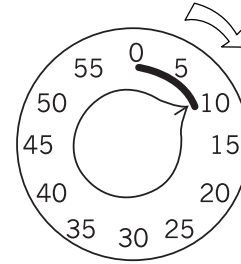


Step 17

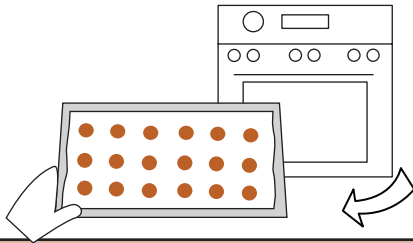
Place cookie sheet in oven.

**Step 18**

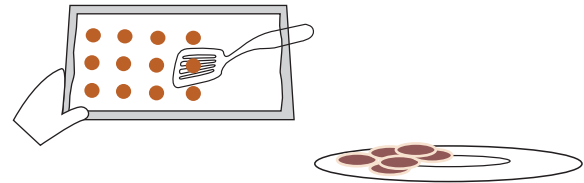
Set a timer for 8 minutes. Check the edges to see if they are slightly brown. If not, bake 2 more minutes.

**Step 19**

Use an oven mitt and carefully take out the cookies. Set the tray on a protected counter top or on the stove top.

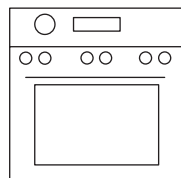
**Step 20**

Remove the cookies from the tray with a spatula and set them on the plate to cool. Or pull the parchment from the tray.

**Step 21**

Turn oven off.

OFF

**Step 22**

Rinse and wash your dishes now for easier clean up. Throw the plate in the trash. Put the knife, fork and measuring tools in the bowl

**Step 23**

Bag up your cookies to go. Enjoy!

Thank you for your participation today!

Substitutions**REPLACE THIS:****WITH THIS:**

All-Purpose Baking Flour



Gluten-Free 1-to-1 Substitution Flour or Complete Gluten-Free Flour

Liquid Eggs



Real Eggs



1/3 cup liquid egg = 1 x-large egg
1/2 cup liquid egg = 2 large eggs



Butter



Vegetable Shortening or Dairy Free Butter