

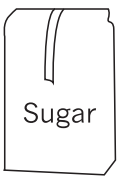
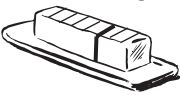
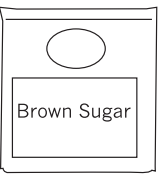

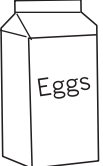




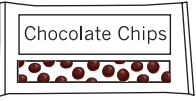
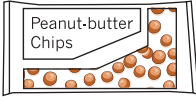

Chocolate Chip Cookies

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

-  1/3 cup Sugar
-  3 tablespoons Butter, Softened *
-  1/3 cup Brown Sugar, firmly packed
-  1 teaspoon Vanilla Extract
-  1/4 cup Egg*

-  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

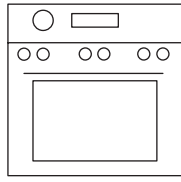
-  Medium Bowl
-  Plate
-  Fork
-  Knife
-  **BLUE** Cup
-  **BLUE** Spoon
-  Liquid measuring cup
-  **PURPLE** Spoon
-  **ORANGE** Spoon
-  **PINK** Cup
-  Parchment Paper
-  Baking sheet
-  Scooper
-  Spatula

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

Step 1

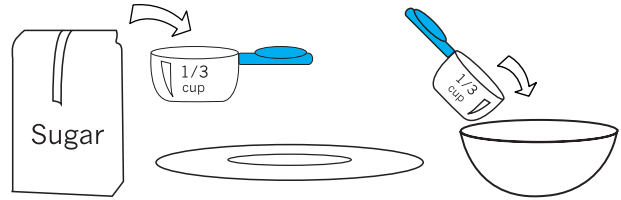
Preheat oven to 350 degrees.

350



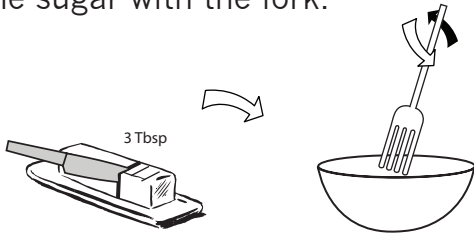
Step 2

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



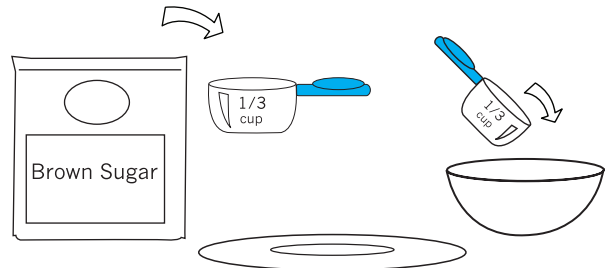
Step 3

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



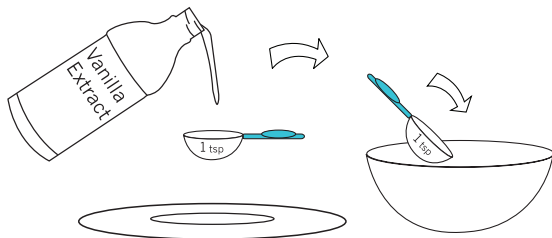
Step 4

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



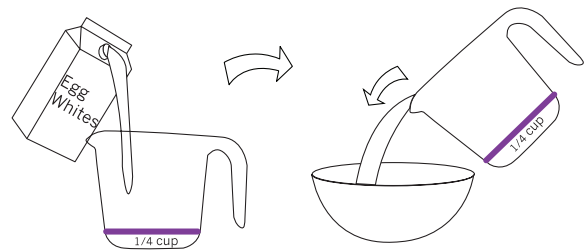
Step 5

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



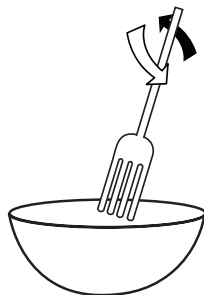
Step 6

Measure egg to the **PURPLE** line and pour into the bowl.



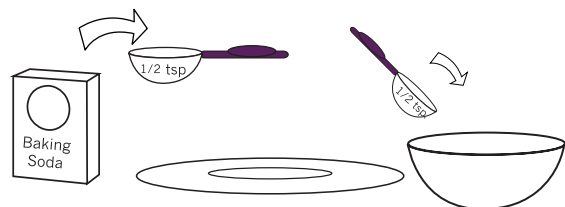
Step 7

Mix the ingredients until creamy



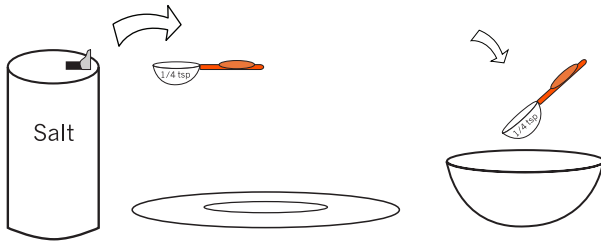
Step 8

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



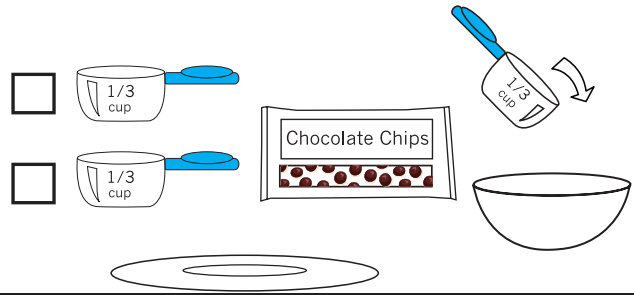
Step 9

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



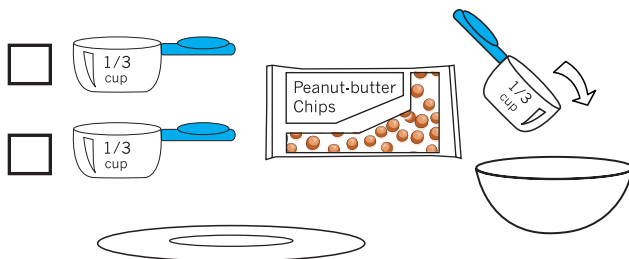
Step 10

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



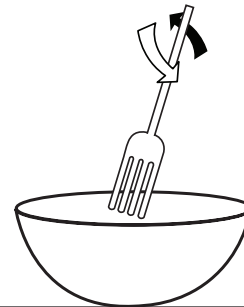
Step 11

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



Step 12

Mix together with a fork. Mix thoroughly.



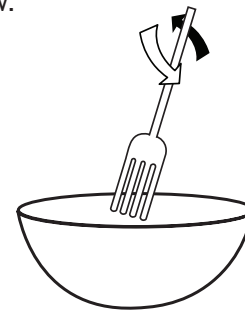
Step 13

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



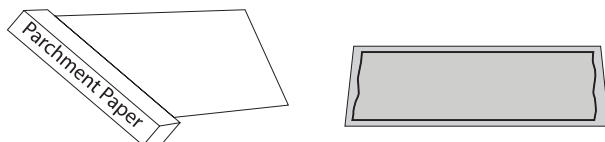
Step 14

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



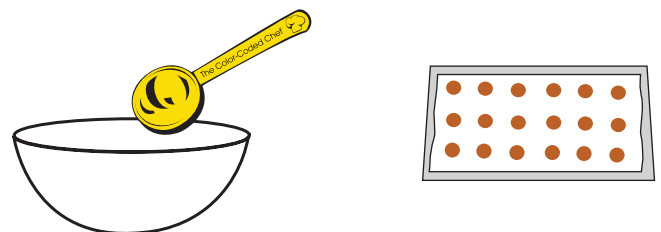
Step 15

Put parchment paper on the baking sheet.



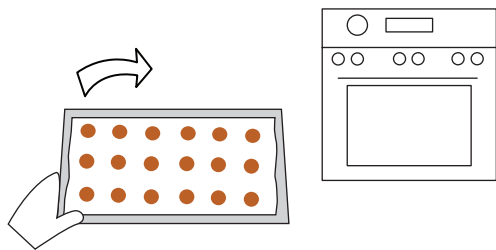
Step 16

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



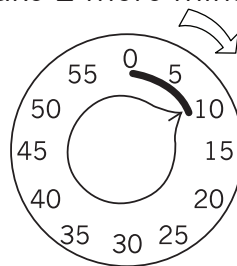
Step 17

Place cookie sheet in oven.



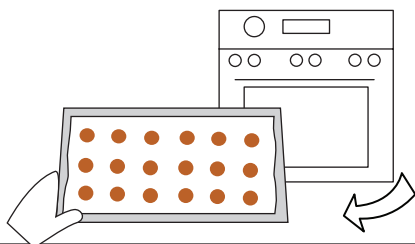
Step 18

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



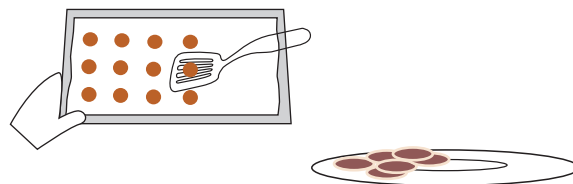
Step 19

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

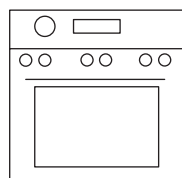
Remove the cookies from the tray with a spatula and set them on the plate to cool. Or pull the parchment from the tray.



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