



# chocolate chip cookies

## SERVINGS

2-3 dozen

## TIME

30 minutes hands-on  
1 hour total

## INGREDIENTS

- 2 ⅓ cup all purpose flour (⅓ cup = 2 tablespoons)
- ½ teaspoon baking powder
- ½ teaspoon baking soda
- ¾ teaspoon salt
- 2 tablespoon powdered milk (optional)
- ½ cup white sugar
- 1 cup brown sugar
- 1 tablespoon corn syrup
- 2 sticks butter, at room temperature
- 2 eggs, at room temperature
- 2 teaspoon vanilla
- 1 ½ cup semi-sweet chocolate chips

## EQUIPMENT

- Baking sheets and parchment paper
- Medium + 2 smaller bowls
- Electric mixer or lots of arm strength :)
- Dry measuring cups and spoons
- Spatula
- Small ice cream scoop (optional)
- Small saute pan (optional)

## DIRECTIONS

- Heat butter to melt and let cool. Brown if desired.
- Crack eggs into a small bowl and mix with a fork.
- In a medium size bowl, whisk together flour, baking powder, baking soda, salt, and powdered milk.
- In the bowl of an electric mixer, combine both sugars, corn syrup, and all of the butter. Beat for 2 minutes on medium speed. Add vanilla and eggs and beat to combine.
- Slowly add flour mixture to the electric mixer. Beat until just combined.
- Add chocolate chips and stir with a spatula to combine. Refrigerate dough at least 30 minutes.
- Preheat oven to 350°F. Line a baking sheet with parchment paper.
- Roll dough into small balls and place on the sheet. Make sure they do not touch.
- Bake for 8-11 minutes, until a hint of brown appears around the edges.

## TIPS TO INVOLVE THE KIDS

- Wash Hands!
- Designate an area to get a bit messy!
- Have kids measure ingredients.
- Let kids roll dough into small balls and drop on cookie sheet.

## EXTRA!

- If you want to make these cookies extraordinary, brown half of the butter. Heat one stick of butter in small saucepan over medium heat. Continue for about 10 minutes, swirling occasionally, until brown bits fall to the bottom of the pan. Remove from heat and let cool.
- Use a small ice cream scoop to make the dough into uniform sized balls.

