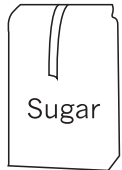



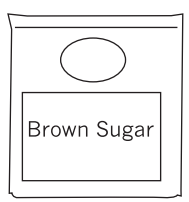



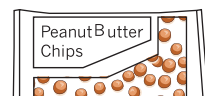
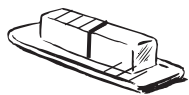

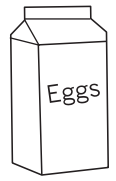


Chocolate Chip Cookies

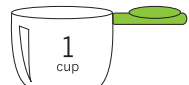

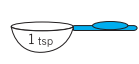
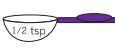
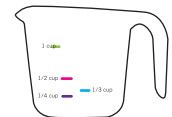




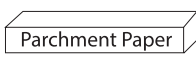



Serves: 24-26
 Serving Size: 1 Cookie
 Keeps: 3-4 Days
 Oven Temp: 350 Degrees
 Prep Time: 30 Minutes
 Cook Time: 10-11 Minutes

Ingredients

-  1/2 cup Sugar
-  1-1/2 cup Flour **GF**
-  1 teaspoon Baking Soda
-  1/2 teaspoon Salt
-  1/2 cup Brown Sugar, firmly packed

-  1 cup Chocolate Chips
-  1 cup Peanut Butter Chips*
-  4 tablespoons Butter, softened*
-  2 teaspoon Vanilla Extract
-  1/3 cup * Egg Whites

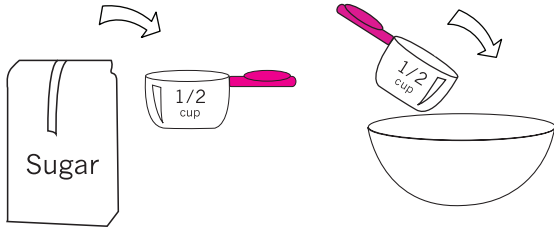
Supplies

-  **GREEN** Cup
-  **PINK** Cup
-  **BLUE** Spoon
-  **PURPLE** Spoon
-  Liquid Measuring Cup
-  Scooper
-  Bowl
-  Knife
-  Fork
-  Parchment Paper
-  Baking Sheet
-  Plate
-  Spatula

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

Step 1

Add 1 **PINK** cup of sugar to the bowl.



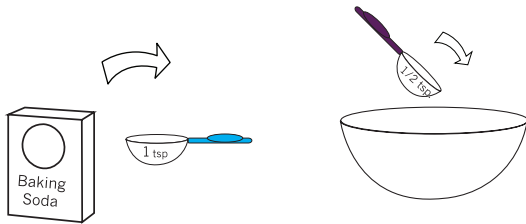
Step 2

Add 3 **PINK** cups of flour to the bowl.



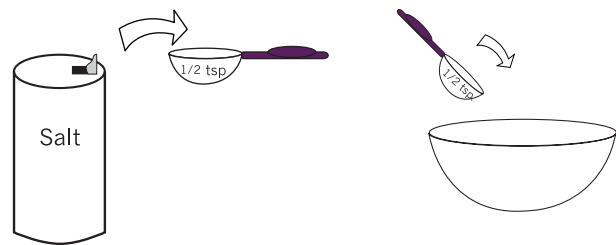
Step 3

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



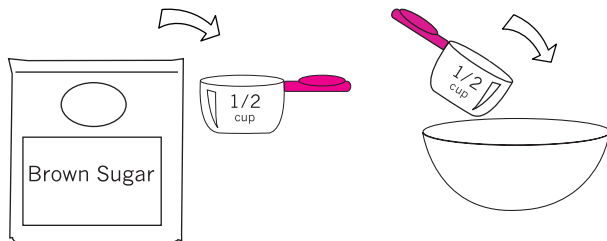
Step 4

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



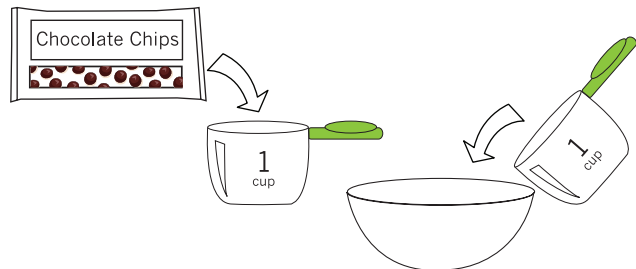
Step 5

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



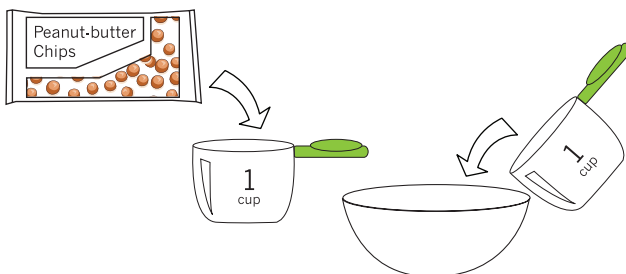
Step 6

Add 1 **GREEN** cup of chocolate chips to the bowl.



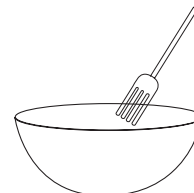
Step 7

Add 1 **GREEN** cup of peanut butter chips to the bowl.



Step 8

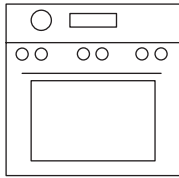
Mix the ingredients together.



Step 9

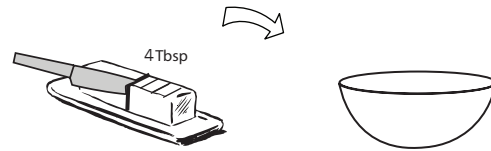
Preheat oven to 350 degrees.

350



Step 10

Add 4 tablespoons of softened butter to the bowl.



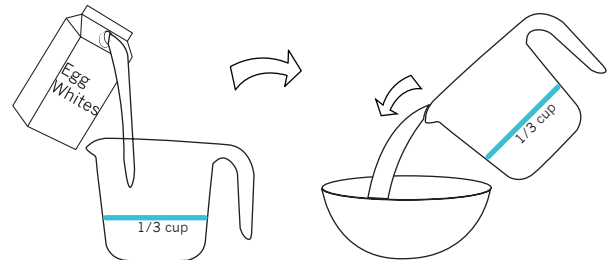
Step 11

Measure 2 **BLUE** teaspoons of vanilla to the bowl.



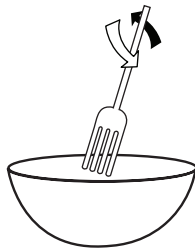
Step 12

Measure egg whites to the **BLUE** line of the liquid measuring cup and add to the bowl.



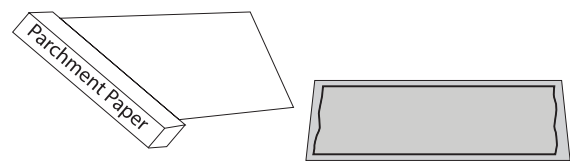
Step 13

Mix together until creamy with a fork.



Step 14

Put parchment paper on the baking sheet.



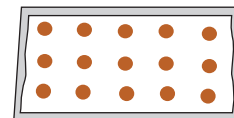
Step 15

Scoop the dough into tablespoon size balls.



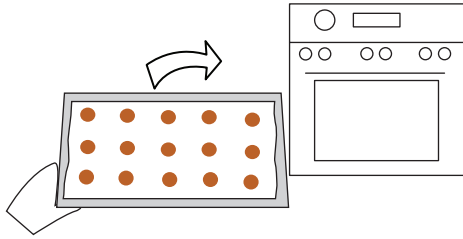
Step 16

Place approximately 2" apart on the baking sheet.



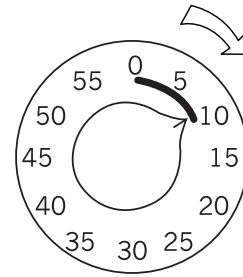
Step 17

Place baking sheet in the oven.



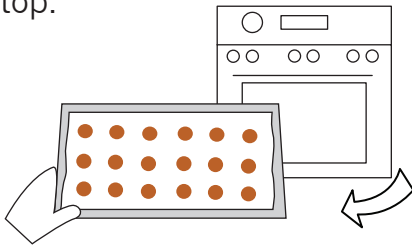
Step 18

Set a timer for 10 minutes.



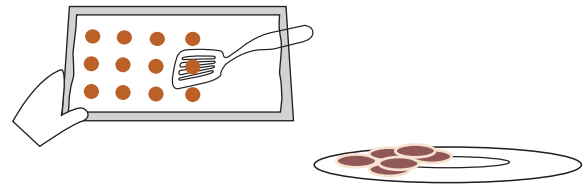
Step 19

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



Step 20

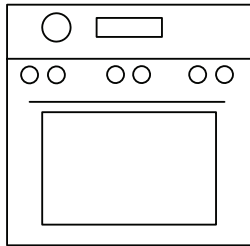
Remove the cookies from the baking sheet with a spatula and set them on the plate to cool.



Step 21

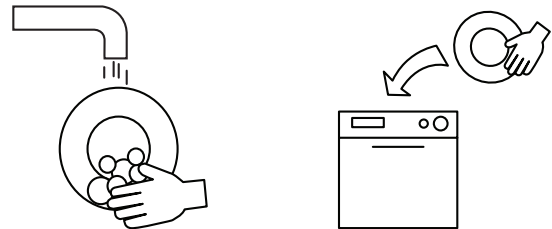
Repeat steps 15-21 until all the cookie dough is baked. Turn oven off.

OFF



Step 22

Rinse and wash your dishes now for easier clean up.



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 
1/2 cup liquid egg = 2 large eggs



Or use a non egg substitute or milled flax seed. See label on packaging for use.



REPLACE THIS:

Butter



WITH THIS:

Vegetable Shortening Or Non-Dairy butter

Peanut Butter Chips



White Chocolate Chips or double the chocolate chips.

