

# THE CULINARY

## Playground



### Chocolate Cookies

Makes 8

2 1/2 T cup Butter (Softened, Sweet Cream, Salted)

1/4 cup Granulated Sugar

3 1/2 T Brown Sugar (packed)

2 1/2 T Egg Beaters

1/2 teaspoon Vanilla

3/4 cup All-Purpose Flour

3 1/2 T Unsweetened Cocoa Powder

1/4 teaspoon Baking Soda

1/8 teaspoon Salt

Add the sugars and softened butter to a mixing bowl.

Cream together until light and fluffy.

Add the eggs and vanilla extract. mix until thoroughly combined.

Mix until thoroughly combined.

Add all the dry ingredients (flour, cocoa powder, salt, and baking soda) to a separate bowl.

Whisk the dry ingredients together until combined.

Add the dry ingredients to the cookie dough.

Mix until just combined. (Do not overmix after you add the flour mixture.)

Bake the cookies in an oven preheated to 350 degrees for 9-11 minutes.

Allow the cookies to cool.