

Chocolate Chip Cookies

4th Grade

Ingredients:

Servings: 3 dozen

- 1 cup butter softened
- 3/4 cup sugar
- 3/4 cup packed dark brown sugar
- 1 tsp vanilla
- 2 eggs
- 2 1/2 cups self-rising flour
- 2 cups 12 oz package semi-sweet chocolate chips
- 1 cup 1/2 of 12 oz package milk chocolate chips



Instructions

1. Preheat oven to 375 degrees.
2. Cream butter, sugar, brown sugar, and vanilla in a large bowl until fluffy.
3. Add eggs, beat well.
4. Gradually add flour to creamed mixture and beat well.
5. Stir in chocolate chips and nuts (optional).
6. Drop by teaspoonfuls onto greased cookie sheet.
7. Bake at 375 for 9-10 minutes, or until lightly browned.
8. Cool for 5 minutes, then transfer cookies to wire cooling rack.

Rules

1. Prepare cookies using the above recipe.
2. Select three of your best products, and put them neatly on a small clean plate made of paper or plastic. (No breakable plates will be accepted).
3. Cover with plastic wrap or aluminum foil.
4. Tape name, grade and teachers name on bottom of plate.
5. Bring to school on _____. A 4-H representative will pick the cookies up in your classroom.
6. Questions call the 4-H office: 949-2611

