## OUTRAGEOUS CHOCOLATE CHIP

## outrageous chocolate CHIP COOKIES

BAKES THIRTY 2"-2 1/2" COOKIES

## YOU'LL NEED

$11 / 4$ STICKS (10 TABLESPOONS) SOFTENED BUTTER
$\bigcirc 1$ Large egg

## DIRECTIONS

1. PREHEAT oven to $375^{\circ} \mathrm{F}$. Lightly grease two baking sheets, or line with parchment paper.
2. COMBINE mix, butter, and egg to make a stiff dough, hand kneading if necessary. The dough may take 1 to 2 minutes to come together. Drop dough by rounded tablespoonfuls onto prepared baking sheets.
3. BAKE for 10 to 12 minutes. Use less time for chewy and cakey cookies, and more time for crunchy cookies.
4. LET COOL 5 minutes on pan, then transfer to rack to finish cooling. Store in an airtight container.

## CUSTOMIZE YOUR COOKIES:

or chewy cookies, add 3 tablespoons brown sugar.
For crunchy, add 3 tablespoons granulated sugar. For cakey, add 3 tablespoons milk.
For crispy, add 2 extra tablespoons butter.

COOKIE BARS:
Mix as directed, adding an additional egg. Spread in a greased 9" square pan and bake for 26 to 28 minutes, until the edges are light golden brown and just barely pull from side of pan.

For guidelines on baking at high altitude visit
Bakewithus Altitud


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Baking is about making something special, and trusting that it'll turn out every time. That's why we craft our mixes using tried-and-true, favorite recipes that we've perfected ove the years - it's what makes our mixes so good.


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## OUTRAGEOUS CHOCOLATE CHIP COOKIE MIX



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