



## COOKING WITH JAN

RECIPES AT COBORN'S & kokk.com ~ August 2, 2017  
**HOW DO YOU LIKE YOUR CHOCOLATE CHIP COOKIES!**

### DOUBLE CHOCOLATE CHIP COOKIES

|                                 |                          |
|---------------------------------|--------------------------|
| 1/2 CUP PACKED BROWN SUGAR      | 1/4 CUP BUTTER, SOFTENED |
| 1/2 TSP VANILLA                 | 1 EGG WHITE              |
| 1/2 CUP FLOUR                   | 1/2 TSP BAKING SODA      |
| 3 TBLS UNSWEETENED BAKING COCOA | DASH OF SALT             |
| 1/2 CUP CHOCOLATE CHIPS         |                          |

PREHEAT OVEN TO 375 DEGREES. IN LARGE MIXING BOWL, BEAT BROWN SUGAR & BUTTER UNTIL LIGHT AND FLUFFY; ADD IN VANILLA & EGG WHITE AND MIX UNTIL WELL BLENDED. STIR IN FLOUR, COCOA, BAKING SODA & SALT; ADD CHOCOLATE CHIPS. DROP BY TEASPOONFULS ONTO AN UNGREASED COOKIE SHEET ABOUT 2" APART. BAKE 8-9 MINUTES OR UNTIL SET BUT DO NOT OVERBAKE. COOL FOR 1 MINUTE THEN REMOVE FROM COOKIE SHEET TO WIRE RACK TO COOL COMPLETELY. MAKES ABOUT 2 DOZEN COOKIES. AS AN ADDED CHOCOLATE TREAT, MELT CHOCOLATE CHIPS AND DRIZZLE OVER TOP.

### BROWNIE-STUFFED CHOCOLATE CHIP COOKIES

|  |                                 |
|--|---------------------------------|
| 1 BOX CHOCOLATE FUDGE BROWNIE MIX        | 1 PKG CHOCOLATE CHIP COOKIE MIX |
| WATER, OIL & EGGS AS NEEDED FOR BROWNIES | 1/2 CUP BUTTER, SOFTENED        |
| 2 TBLS FLOUR                             | 1 EGG                           |

PREHEAT OVEN TO 350 DEGREES; SPRAY BOTTOM ONLY OF 9X13 BAKING PAN. MAKE & BAKE BROWNIES AS DIRECTED ON BOX; COOL COMPLETELY IN PAN, ABOUT 1 HOUR. IN MIXING BOWL, CRUMBLE 3/4 CUP, FIRMLY PACKED, BAKED BROWNIES; SHAPE INTO 20 (3/4") BALLS, SET ASIDE. (RESERVE REMAINING BROWNIES FOR ANOTHER USE). PREHEAT OVEN TO 350 DEGREES. IN LARGE BOWL, MIX THE COOKIE MIX, BUTTER, FLOUR, AND EGG UNTIL SOFT DOUGH FORMS. SHAPE DOUGH INTO 20 (1 1/2") BALLS; PRESS THUMB INTO CENTER OF EACH BALL TO FORM INDENTION. PRESS 1 BROWNIE BALL INTO THE CENTER OF EACH COOKIE, MAKING SURE TO FORM DOUGH AROUND BROWNIE BALL TO COVER; RESHAPE. PLACE 2" APART ON UNGREASED LARGE COOKIE SHEET. BAKE 10-12 MINUTES OR UNTIL GOLDEN BROWN! COOL ON COOKIE SHEET FOR 2 MINUTES; REMOVE TO COOLING RACK TO COOL COMPLETELY. STORE IN AIRTIGHT CONTAINER AT ROOM TEMPERATURE. MAKES 20 SERVINGS!

### BISQUICK CHOCOLATE CHIP COOKIES

|                          |                          |
|--------------------------|--------------------------|
| 1/2 CUP BUTTER, SOFTENED | 1 CUP PACKED BROWN SUGAR |
| 1 TSP VANILLA            | 1 EGG                    |
| 1 CUP CHOCOLATE CHIPS    | 2 CUPS BISQUICK MIX      |

PREHEAT OVEN TO 350 DEGREES. IN LARGE BOWL, BEAT BUTTER AND BROWN SUGAR WITH MIXER ON MEDIUM SPEED UNTIL LIGHT & FLUFFY. ADD IN VANILLA & EGG; STIR IN BISQUICK MIX & BEAT ON LOW SPEED UNTIL WELL COMBINED. STIR IN THE CHOCOLATE CHIPS; DROP DOUGH BY TABLESPOONFULS ONTO UNGREASED COOKIE SHEETS ABOUT 2" APART. BAKE 8-10 MINUTES OR UNTIL SET AND GOLDEN BROWN. COOL ON COOKIE SHEETS FOR 2 MINUTES; REMOVE TO COOLING RACKS AND COOL COMPLETELY.

### MINT CHOCOLATE CHIP COOKIES

|                             |                                    |
|-----------------------------|------------------------------------|
| 1 PKG SUGAR COOKIE MIX      | 1/2 CUP BUTTER, SOFTENED           |
| 1/4 TO 1/2 TPS MINT EXTRACT | 6-8 DROPS GREEN FOOD COLORING      |
| 1 EGG                       | 1 CUP CRÈME DE MENTHE BAKING CHIPS |
| 1 CUP CHOCOLATE CHUNKS      |                                    |

PREHEAT OVEN TO 350 DEGREES. IN LARGE BOWL, MIX COOKIE MIX, BUTTER, MINT EXTRACT, EGG AND FOOD COLORING UNTIL SOFT DOUGH FORMS. STIR IN CRÈME DE MENTHE CHIPS AND CHOCOLATE CHUNKS. USING A TEASPOON, DROP COOKIES ONTO UNGREASED COOKIE SHEET, 2" APART. BAKE 8-10 MINUTES OR UNTIL SET; COOL 3 MINUTES, THEN REMOVE TO BAKING RACKS. SERVE WARM OR COOL COMPLETELY. STORE TIGHTLY COVERED AT ROOM TEMPERATURE. MAKES 3 DOZEN COOKIES. DELICIOUS TREAT SERVED WITH MINT CHOCOLATE CHIP ICE CREAM!

### PEANUT BUTTER-PECAN-CHOCOLATE CHIP-GRANOLA COOKIES

|                        |                                 |
|------------------------|---------------------------------|
| 1 CUP BUTTER, SOFTENED | 1 CUP CREAMY PEANUT BUTTER      |
| 3/4 CUP WHITE SUGAR    | 3/4 CUP PACKED BROWN SUGAR      |
| 2 EGGS                 | 1 TSP VANILLA                   |
| 2 CUPS BISQUICK MIX    | 1 3/4 CUPS GRANOLA CEREAL       |
| 1 CUP CHOCOLATE CHIPS  | 1 CUPS PECANS, COARSELY CHOPPED |

PREHEAT OVEN TO 350 DEGREES. IN MIXING BOWL, MIX BUTTER, PEANUT BUTTER, SUGARS, EGGS & VANILLA UNTIL WELL BLENDED; STIR IN REMAINING INGREDIENTS. ON UNGREASED COOKIE SHEET, DROP DOUGH BY ROUNDED TABLESPOONFULS ABOUT 2" APART. BAKE 9-11 MINUTES OR UNTIL EDGES ARE LIGHT GOLDEN BROWN (DO NOT OVERBAKE)! COOL 3 MINUTES, THEN REMOVE TO COOLING RACK TO COOL COMPLETELY!