

Questions call the 4-H office: 949-2611

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 Extension

# Chocolate Chip Cookies



4<sup>th</sup> Grade

## Recipe:

- 3/4 c. unsalted butter, softened
- 3/4 c. brown sugar
- 1/4 c. granulated sugar
- 1 egg
- 2 tsp. vanilla extract
- 2 c. all purpose flour
- 2 tsp. cornstarch
- 1 tsp. baking soda
- 1/2 tsp. salt
- 1 c. chocolate chips



## Directions:

1. Preheat oven to 350 degrees F.
2. In the bowl or a stand mixer fitted with a paddle attachment, cream together butter and sugars until fluffy and light in color. Add egg and vanilla and blend in.
3. Mix in flour, cornstarch, baking soda and salt. Stir in chocolate chips.
4. Using a standard-sized cookie scoop or tablespoon, drop dough onto a prepared baking sheet. Bake for 8-10 minutes, until barely golden brown around the edges. (The tops will not brown, but do NOT cook longer than ten minutes.)
5. Let cool, on the sheet, on a wire rack for five minutes. Remove from baking sheet and let cool completely. Makes approximately 3 dozen.

## 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.

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