

Chocolate Chip Cookies

4th Grade

Ingredients:

Servings: 3 – 6 dozen

- 1 cup (2 sticks) butter, room temperature
- 3/4 cup granulated sugar
- 3/4 cup packed light brown sugar
- 1 tsp vanilla
- 2 eggs
- 2 ¼ cups all-purpose flour
- 1 tsp baking soda
- ½ tsp salt
- 2 cups (12 oz package) semi-sweet chocolate chips



Instructions

1. Preheat oven to 375 degrees.
2. In a large bowl, cream butter, sugar, brown sugar, and vanilla until fluffy.
3. Add eggs, beat well.
4. In another bowl, stir together flour, baking soda and salt. Gradually add flour mixture to butter mixture, beating well.
5. Stir in chocolate chips.
6. Drop by rounded teaspoonfuls onto an ungreased cookie sheet. Can use parchment paper if afraid of sticking.
7. Bake 8 to 10 minutes, or until lightly browned.
8. Cool for 5 minutes, then transfer cookies to a 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.

For more information, please contact Dusty Ragland at draglan3@utk.edu or call 423-949-2611.