

Maine Arts Camp

Summer 2013

Recipe: Chocolate Sugar Crisp Cookies

Yield: 30 cookies

Quantity	Measurement	Ingredient	Preparation
2 ½	sticks	Butter or margarine	
2	cups	Granulated sugar-DIVIDED	Reserve ¼ cup
1	TBSP	Vanilla extract	
2	large	Eggs	
2	cups	All-purpose flour	
1	tsp	Baking soda	
¾	cup	Cocoa powder	

1. Whisk dry ingredients until well blended-set aside
2. In mixing bowl-cream margarine with sugar for 2 minutes on 2nd speed
3. Add eggs & vanilla & mix smooth
4. Slowly stir in the dry ingredients
5. Form 1" balls
6. Roll in reserved sugar, press down onto parchment lined sheet pan and bake 10 minutes or until done at 350 degrees