

# Maine Arts Camp

Recipe: Chocolate Sugar Crisp Cookies

Chef: Charlie Limoggio CEC

Servings: 30

Quantity	Unit	Ingredient	Prep Notes
10	Ounces	Margarine	2 ½ sticks
2	Cups	Sugar	<b>DIVIDED-save ¼ cup aside</b>
1	Tablespoon	Vanilla extract	
2	Large	Eggs	
2	Cups	All-purpose flour	
1	Teaspoon	Baking soda	
¾	Cup	Cocoa	Unsweetened

1. Whisk dry ingredients **EXCEPT SUGAR** 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

Please note: Volume and weight are not interchangeable. If the recipes calls for ounces, the ingredient is to be weighed. If it says fluid ounces, then it is by volume and is to be measured in cups, ½ cups etc.