

Maine Arts Camp

Recipe: Chocolate Chocolate Chip Cookies

Chef: Charlie Limoggio CEC

Servings: 36

Quantity	Unit	Ingredient	Prep Notes
1 $\frac{3}{4}$	Cups	All-purpose flour	
$\frac{1}{4}$	Teaspoon	Baking soda	
8	Ounces	Unsalted butter	Softened
1	Teaspoon	Vanilla extract	
1	Cup	Sugar	
$\frac{1}{2}$	Cup	Packed brown sugar	
1	Large	Egg	
$\frac{1}{3}$	Cup	Unsweetened cocoa	
2	Tablespoons	Milk	
1	Cup	Chopped pecans or walnuts	
6	Ounces	Semisweet chocolate chips	

1. Preheat oven to 350°F.
2. Combine flour and baking soda, and set aside. Use an electric mixer to cream butter. Add vanilla and sugars, and beat until fluffy. Beat in egg. At low speed beat in cocoa, then milk. With a wooden spoon mix in dry ingredients just until blended. Stir in nuts and chocolate chips. Drop by rounded teaspoonful onto nonstick or foil-lined baking sheets.
3. Bake at 350F for 12 to 13 minutes. Remove from oven and cool slightly before removing from baking sheets.

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, $\frac{1}{2}$ cups, tablespoons/teaspoons etc.