

Maine Arts Camp

Recipe Name: Chocolate Sugar Crisp Cookies

Chef: Charles Limoggio CEC

Preparation Time:

Servings: 30

Portion Size: 1 cookie

Yield:

Quantity	Unit	Ingredient Name	Prep Notes
1 ¼	Cups	Margarine	Softened
1 ¾	Cups	Sugar	+ ¼ cup to use for baking
2	Large	Eggs	
2	Cups	All-purpose flour	
1	Teaspoon	Baking powder	
¾	Cup	cocoa	

Procedure:

1. Whisk the flour, cocoa, salt and baking soda together in a bowl and set aside.
2. Cream margarine and sugar for 2 minutes on medium speed
3. Add eggs and vanilla to creamed mixture and mix smooth.
4. Slowly stir in dry ingredients with mixer on low.
5. Form 1 inch balls, roll in the saved ¼ cup of sugar. Press down onto a parchment lined baking sheet.
6. Bake in a preheated 350°F oven for 10-12 minutes

Notes: