THE J.M. SMUCKER Co

Chocolate Dippers

Prep Time	Cook Time	Serves	Difficulty
15 mins	30 mins	24	N/A

Ingredients

- 1/2 cup (125 mL) butter, softened
- 1/2 cup (125 mL) packed brown sugar
- 1/4 cup (50 mL) granulated sugar
- 1 egg
- 1 tsp (5 mL) vanilla extract
- 1 1/4 cups (175 mL) **Robin Hood®** Original All Purpose Flour

  Robin Hood® Original All Purpose Flour
- 1 tsp (5 mL) cinnamon
- 1/4 tsp (1 mL) baking soda
- 1/4 tsp (1 mL) salt
- 1 cup (250 mL) semi-sweet chocolate chips
- **Garnish:**
- 1 cup (250 mL) semi-sweet chocolate chips, melted

Directions

Step 1:

Preheat oven to 350ºF (180ºC). Butter a 9 inch (2.5 L) baking dish and line with parchment paper, overlapping the paper on 2 sides for easy removal.

Step 2:

Beat butter with sugars in large mixing bowl until light. Beat in egg and vanilla. Mix in flour, cinnamon, baking soda and salt. Add 1 cup (250 mL) chocolate chips.

Step 3:

Spread batter in prepared pan.

Step 4:

Bake in preheated oven for 30 minutes. Cool. Cut cookies lengthwise into 3/4 inch (1.9 cm) strips. You can leave the cookies this length or slice them on the diagonal into 2 or 3 pieces. Drizzle the melted chocolate over the sliced cookies. Allow chocolate to set before storing.

Images