THE J.M. SMUCKER Co

Chocolate Surprise Cookies

Prep Time	Cook Time	Serves	Difficulty
20 mins	18 mins	24	N/A

Ingredients

- 1 cup (250 mL) butter, room temperature
- 1/2 cup (125 mL) granulated sugar
- 1 1/4 cups (300 mL) packed brown sugar
- 2 eggs
- 1 tsp (5 mL) vanilla extract
- 3 cups (750 mL) **Robin Hood®** Original All Purpose Flour

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- 1 tsp (5 mL) baking soda
- 1/4 tsp (1 mL) salt
- 1 cup (250 mL) semi-sweet chocolate chips
- 24 1” (2.5 cm) semi-sweet chocolate chunks

Directions

Step 1:

Preheat oven to 350ºF (180ºC). Line baking sheets with parchment paper.

Step 2:

Cream butter and sugars in large mixing bowl . Add eggs and vanilla and beat until incorporated. Add next 3 ingredients and mix on low speed until combined. Add chocolate chips.

Do your kids know why you need both brown sugar and white sugar? Both sugars provide sweetness and help to make the cookies soft and chewy, but the brown sugar adds a special caramel flavor to the recipe.

Step 3:

Flatten, in the palm of your hand, 2 tbsp (30 mL) of dough. Place 1 chunk of chocolate in the middle of the dough. Roll dough around chocolate to make a ball. Place 2” (5 cm) apart on prepared baking sheets.

Time to practice measurements! Have your kids measure out all the cookie dough on a clean work surface. Let them take the dough, place the chocolate inside and roll them up. Lastly, they can place them on the baking sheets, leaving 2” (5 cm) space between them.

Step 4:

Bake in preheated oven for 16 to 18 minutes and then let sit for 30 minutes.

Your kids will love washing this cookie down with a cool glass of milk.

Images

