



THE J.M. SMUCKER CO.

# Chocolate Chunk Drops

**Prep Time** **Cook Time** **Serves** **Difficulty**

20 mins 30 mins 50 N/A

## Ingredients

- 2 cups (500 mL) butter, softened
- 1 cup (250 mL) granulated sugar
- 3 1/4 cups (800 mL) **Robin Hood®** Original All Purpose Flour

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- 1/2 cup (125 mL) cornstarch
- 1 1/2 cups (375 mL) coarsely chopped milk or semi-sweet chocolate
- icing sugar, for dusting

## Directions

### Step 1:

Preheat oven to 300°F (150°C). Line baking sheets with parchment paper.

### Step 2:

Cream butter in a large bowl of an electric mixer on medium-high speed until very light in texture, about 5 minutes. Add sugar and continue beating until sugar is completely combined, about 2 to 3 minutes.

### Step 3:

Combine flour and cornstarch in a separate large bowl. Add to butter mixture on low speed until well combined. Add chocolate chunks.

### Step 4:

Place dough by 1 heaping tbsp (15 mL) 2" (5 cm) apart on prepared baking sheets.

### Step 5:

Bake in preheated oven, 25 to 30 minutes. Cool on wire cooling rack.

### Step 6:

Dust cooled cookies with icing sugar.

## Images

