THE J.M. SMUCKER Co

Chocolatey Chocolate Chip Cookies

Prep Time	Cook Time	Serves	Difficulty
20 mins	10 mins	48	N/A

Ingredients

- 1 2/3 cups (400 mL) **Robin Hood®** Original All Purpose Flour

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- 1/3 cup (75 mL) cocoa powder
- 1 tsp (5 mL) baking soda
- 1/2 tsp (2 mL) salt
- 1 cup (250 mL) butter
- 3/4 cup (175 mL) packed brown sugar
- 1/2 cup (125 mL) granulated sugar
- 1 egg
- 2 tsp (10 mL) vanilla extract
- 1 cup (250 mL) chocolate chips
- 1 cup (250 mL) white chocolate chips
- 1 cup (250 mL) coarsely chopped pecans (optional)

Directions

Step 1:

Preheat oven to 350°F. Line baking sheets with parchment paper.

Step 2:

Stir together flour, cocoa, baking soda and salt, set aside.

Give your kids a chance to practice their measuring skills. Have them measure out and combine the dry ingredients.

Step 3:

Cream butter in large bowl at medium speed with electric mixer until light and fluffy.

Step 4:

Gradually beat in sugars, egg and vanilla until smooth.

Step 5:

Blend in dry ingredients on low speed. Mix well.

Turn down the speed of the mixer and have your kids help you slowly add in the dry ingredients. How can they tell when the dough is ready? It will change colour from the cocoa.

Step 6:

Stir in chocolate chips and nuts.

It’s counting time! Ask your kids to measure out the chocolate chips and count how many there are in a cup.

Step 7:

Drop dough by tablespoons (15 mL), 2" (5 cm) apart onto prepared baking sheets.

Step 8:

Bake in preheated oven for 8 to 10 minutes, or until set.

Step 9:

Cool on baking sheets 1 minute, then remove from sheets and cool on wire racks.

Images

