

IDEA: MAKING COOKIES - FOOD ITEM #1

CHOCOLATE CHIP COOKIES

2 ¼ cup all purpose flour
1 teaspoon baking soda
1 teaspoon salt
1 cup (2 sticks) butter or margarine, softened
¾ cup granulated sugar
¾ packed brown sugar
1 teaspoon vanilla extract
2 large eggs
2 cups (12 oz. pkg) Semi-sweet Chocolate Chips

PREHEAT oven to 375 °F. Combine flour, baking soda and salt in a small bowl and set aside. Beat butter, granulated sugar, brown sugar and vanilla extract in a large mixer until creamy. Add eggs one at a time, beating well after each addition. Gradually beat in flour mixture. Stir in chocolate chips. Drop by rounded tablespoon onto ungreased baking sheets. BAKE for 9 to 11 minutes or until golden brown. Cool on baking sheets for 2 minutes. Remove to wire racks to cool completely.

DREAMSICLE COOKIES

½ cup orange-flavored drink mix (for example: Tang)
¾ cup granulated sugar
1 ½ cup vanilla baking chips
1 ¾ cups all purpose flour
½ teaspoon baking soda
½ teaspoon baking powder
1 egg
½ cup butter or margarine, softened
1 teaspoon vanilla extract

PREHEAT oven to 375 °F. Mix the butter, egg and vanilla extract in a large mixing bowl until completely blended. Add flour, baking soda, baking powder, tang, sugar, vanilla chips to the mixture and mix well. ROLL heaping tablespoons into balls. Place two inches apart on a lightly greased baking sheet. BAKE for 12 to 14 minutes or until the tops of the cookies are very light brown. Cool for 5 minutes on the sheet then remove to wire racks to cool completely.