

## Chocolate Chip Cookies

### Before you start, it's helpful to know:

*Makes about 18 cookies*

**Time:** 1 hr 15 mins

**Skill level:** 3/5

Younger campers will need help mixing and using the oven

### You'll need the following equipment:

Measuring cups

Measuring spoons

Mixing spoon

Handheld mixer or standard mixer

Bowl

Spatula

Scoop or something to portion the dough

Baking tray

### You'll need the following ingredients:

½ cup of butter dairy free alternative

½ cup white sugar

½ cup brown sugar

1 egg or egg substitute (according to package instructions)

1 tbs of vanilla extract

1 ½ cup flour or gluten free flour (we use Sobey's Compliments Brand at camp)

½ tsp baking soda (dissolved in 1 tsp HOT water)

½ tsp baking powder

¼ salt

1 cup semi-sweet chocolate chips



### Instructions:

- Set oven to 350 degrees.
- Cream together butter and sugars until smooth, about 5 minutes
- Add egg and mix another 2 minutes
- Add vanilla and mix until combined
- Dissolve baking soda in hot water and add to mixture until combined
- Using a spatula, scrape the sides and bottom of bowl to ensure all the mixture is combined
- Combine flour, baking powder and salt
- Add flour mixture to wet mixture and mix for about 3 minutes
- Add chocolate chips and mix until combined
- Scoop mixture into about 1 oz portions (2 tbsp)
- Using your hands gently roll each portion into a smooth ball
- Place balls of dough onto baking tray leaving enough room between each portion to allow for expansion
- Gently press each ball down to flatten the top
- Place tray in fridge and allow to chill for approximately 30 minutes (you can place flattened portioned dough in fridge on something smaller if you don't have room, then transfer to baking tray when you are ready to bake them.
- Bake for 8 – 10 minutes
- Cool and serve
- Store in air-tight container for up to 7 days
- Portioned dough can be frozen in air-tight container for up to 3 months

### Switch it up!

This recipe is easy to adapt. You can substitute the vanilla for any flavour and semi-sweet chocolate chips for any flavor of chocolate chip.

- **Shamrock Cookies** – replace vanilla with mint extract and add 1 tsp of green food colouring, switch semi-sweet chocolate chips for ½ milk chocolate chips and ½ white chocolate chips or mint flavored chips.
- **Butterscotch Cookies** – replace vanilla with caramel extract and semi-sweet chocolate chips with butterscotch chips.
- **Tropical Cookies** – replace vanilla with banana extract and replace semi-sweet chocolate chips with white chocolate chips and add ½ cup toasted coconut
- You can also add ½ cup of any nuts to the mixture.

**Enjoy!**

