



Nestle Chocolate Chip Cookies



Ingredients



Second Harvest– Style

From Jandyl

- 1 ¼ cup of white flour
- 1 cup of Whole Wheat flour
- 1 cup (2 sticks) of butter-softened
- 1 tsp. baking soda
- 1 tsp. salt
- 1 tsp. vanilla
- 2 eggs-room temperature
- 1-12 oz. bag or 2 cups of chocolate chips
- 2 cups of mini caramel chips



Directions



1. Preheat oven to 375 (convection 325)
2. Combine flour, soda, and salt in a bowl and set aside
3. Cream butter and sugar together and add the vanilla.
4. Then add one egg at a time and continue to combine until smooth.
5. Gradually add in the flour and when that is combined, add the morsels.
6. In the convection oven bake for 3 minutes, then turn the baking sheets around and bake for 3-4 more minutes.
7. In a traditional oven bake for 9-12 minutes
8. Let them cool on a rack

Visit secondharvestkitchen.org to find more recipes, free classes, and ways to get involved!



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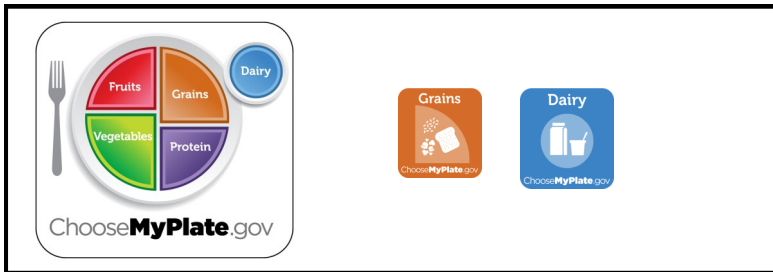
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Fast Facts



Featured Food Groups



Cooking Tips

- Get adventurous with the chips! Don't like milk chocolate? Add white chocolate or peanut butter chips.
- Nuts are also a great addition.

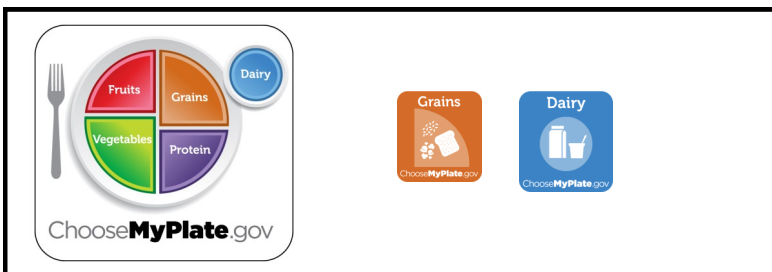
Second Harvest is an equal opportunity provider.



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