

Sweets Contest Entry Form - Submission #1670

Date Submitted: 9/20/2020

Name*

Chase Berenson & Charla Hughes

Email Address

ch

Address*

City*

P

Zip Code*



Please Mark Your Category*

Cookies

Candies

Cakes

Pies

Title of Entry*

The Best Chocolate Chip Cookies

Prep Time*

15

Cooking Time*

17

Serves/Makes*

26 cookies

Ingredients*

.5 pound butter, softened .75 cup granulated sugar .75 cup brown sugar 2 eggs 1.25 tsp vanilla extract 1 lemon 2.25 cups all-purpose flour .5 cup rolled oats 1 tsp baking soda 1 tsp salt 1 tsp cinnamon 2.66 cups chocolate chips

Recipe*

Preheat the oven to 300F. Juice the lemon, and set aside .25 tsp freshly-squeezed lemon juice. Cream the butter, sugar, and brown sugar in a bowl with a mixer. Add eggs, vanilla, and the .25 tsp lemon juice, blending until light and fluffy, scraping down the bowl. Add flour, oats, baking soda, salt, and cinnamon, continuing to mix (but don't overmix). Stir in chocolate chips. Portion the dough and an ice cream scoop (approximately 3 tbsp) onto a baking sheet approximately 2 inches apart. Bake for 17 minutes. Enjoy immediately while still gooey! NOTE: The dough can be frozen or refrigerated to be baked later without thawing; after mixing in the chocolate chips, portion it out and put it in the freezer or refrigerator. Rather than making all the cookies at once, you can bake a few at a time and have fresh cookies whenever you want them with very little effort!

Provide a Photo of Your Dish!

BerensonCookies.jpg

A picture is not required, but it is encouraged!