

## Home Baking Recipe:

### Ingredients

1 lb Chocolate Chip Cookie Base Mix

2½ tablespoons margarine

5 tablespoons water

⅔ cup chocolate chips, chopped nuts, or dried fruit

*\*Make sure to double the recipe for the 2 lb mix option*



Please Scan QR code for more information.

### Instructions

#### 1. Cream the base

In a mixing bowl, combine the cookie mix and margarine. Blend using a paddle attachment or wooden spoon on low speed for 30–45 seconds, until the mixture is crumbly.

**2. Add water** and mix on low speed for 30–60 seconds, or until a soft dough forms (avoid overmixing — stop once dough holds together).

**3. Fold in inclusions** (e.g. chocolate chips or other mix-ins) and stir just until evenly distributed.

#### 4. Optional - Chill the dough

For thicker cookies that spread less, chill the dough for 20–30 minutes before baking. If you prefer thinner, chewier cookies with more spread, you can bake immediately.

**5. Scoop and portion** Drop dough by tablespoons onto a parchment-lined or greased baking sheet, spacing cookies about 2 inches apart.

For a cookie cake, press dough into a greased 8" round pan.

**6. Bake** at 375°F for 10–12 minutes, or until edges are golden and centers look just set.

Let cool on the pan for 2–3 minutes, then transfer to a wire rack.

### Tips for Best Results

For a richer flavor, substitute margarine with unsalted butter.

Customize with white chips, toffee bits, or a sprinkle of flaky salt on top before baking.