

RECIPE 2:

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.