Teddy's Favorite Chocolate Chip Cookies

What You Need

- 3/4 cup (180 ml) of brown sugar (packed down)
- 3/4 cup (180 ml) of white sugar
- 2 eggs
- l cup (240 ml) of shortening
- $2\frac{1}{2}$ cups (600 ml) of flour

- l teaspoon (5 ml) of water
- l teaspoon (5 ml) of baking soda
- l teaspoon (5 ml) of salt
- l large package of chocolate chips

cookie sheet

spatula

teaspoon

wire racks

electric mixer

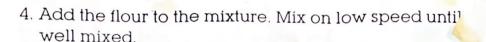
(Get permission.)

l cup (240 ml) of chopped nuts

large mixing bowl mixing spoon measuring spoons measuring cups pot holders

What You Do

- 1. Turn the oven on to 350°.
- 2. Put the brown sugar, white sugar, and eggs into the mixing bowl. Mix on medium speed of the electric mixer until well mixed.
- 3. Add the shortening to the mixture. Use the mixer on medium speed again. Mix it very well.



- 5. Sprinkle the salt and baking soda over the top of your mixture. Sprinkle the water on it next. Then mix on low speed until everything is well mixed.
- 6. Use your mixing spoon to mix in the chocolate chips and the nuts.
- 7. Drop by teaspoonfuls onto the cookie sheet.
- 8. Put your cookies into the oven. Bake for about 11 minutes.
- 9. Remove the cookies from the oven. Use the spatula to put the cookies onto the wire rack.
- 10. Repeat steps 7, 8, and 9 until all the dough has been used.
- 11. Did you turn off the oven?

The Attack of the Giant Killer Cookie!

You can use Teddy's favorite chocolate chip cookie recipe to make giant cookies that are big enough to share with any bear!

- 1. Make Teddy's favorite chocolate chip cookie recipe through step 6.
- 2. Drop about 3 or 4 heaping teaspoons of batter onto one side of the cookie sheet. Smooth out the dough so that it forms a cookie shape, about 1/4" to 1/2" (6 to 12 mm) thick.

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