

Chocolate Chip Cookie Recipe

Description



Ingredients

Blend two cups of butter, two cups of sugar and two cups of brown sugar together. Add four eggs and two table spoons of vanilla. Mix four cups of flour, five cups of ground oatmeal (measure before grinding), one table spoon of salt, two tablespoons of baking soda and two tablespoons of baking powder together. Slowly combine the dry ingredients into the butter, sugar and egg mixture. Blend with a mixer until moist. Fold in 680g of Sephra dark chocolate buttons, 226g of Sephra milk chocolate buttons and three cups or chopped walnuts (optional)

Preparation

Bake at 375 degrees for 10-12 minutes. If you prefer them chewy take the cookies out when they look slightly underdone and shiny on top. Then once they cool they are chewy rather than crispy or crumbly.

[Sephra Belgian Milk and Dark Chocolate tastes amazing and requires no additional cocoa butter.](#)

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Date Created

November 12, 2013

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