THE J.M. SMUCKER Co

Chocolate Blizzard Cookies

Prep Time	Cook Time	Serves	Difficulty
10 mins	12 mins	42	N/A

Ingredients

- 1 cup (250 mL) butter, softened
- 3/4 cup (175 mL) packed brown sugar
- 1/2 cup (125 mL) granulated sugar
- 1 tsp (5 mL) vanilla extract
- 2 eggs
- 2 1/4 cups (550 mL) **Robin Hood®** Original All Purpose Flour

  Robin Hood® Original All Purpose Flour

- 1 tsp (5 mL) baking soda
- 1/2 tsp (2 mL) salt
- 1 pkg (225 g) white chocolate chips
- 1 pkg (270 g) milk chocolate chips
- 1/2 cup (125 mL) melted semi-sweet chocolate chips

Directions

Step 1:

Preheat oven to 375°F (190°C). Line baking sheets with parchment paper.

Step 2:

Beat butter, sugars and vanilla in bowl until creamy. Beat in eggs, one at a time. Add flour, baking soda and salt, mixing until incorporated. Stir in white and milk chocolate chips. Drizzle in melted semi-sweet chocolate chips, stirring carefully to create a marble effect.

Want to make your cookies a festive colour? Add red or green food colouring to the wet ingredients.

Step 3:

Drop by rounded tablespoonfuls (15 mL) onto prepared cookie sheets, 2” (5 cm) apart.

Divide the dough in half and invite your kids to fill a cookie sheet with different sized cookies. Use a teaspoon (5 mL) for smaller hands and a tablespoon (15 mL) for monster-sized cookies. Make sure to bake them on separate trays, as baking times will vary for different sizes.

Step 4:

Bake in centre of preheated oven for 10 to 12 minutes or until cookies are golden and just set. Cool on sheet for 3 minutes. Remove to wire racks and cool completely.

Kid Challenge! Do your kids know which countries use Fahrenheit and which use Celsius? Teach them the difference between the two ways of measuring.

Images

