

Shoebox Chocolate Chip Cookies

Tip: Softened butter works best. Leave it on the counter overnight to soften.

Step 1: Put your apron on and gather everything you will need to bake your cookies from the kitchen tools and ingredients lists below. Don't forget to wash your hands!

Kitchen Tools:

Large mixing bowl
Medium mixing bowl
Wooden spoon
Ice cream scoop or table spoon
Cooling rack
Measuring cups
Measuring spoons

Spatula
Cookie sheets
Parchment paper
Oven mitts
Towel for clean-up
Apron



Ingredients:

1 ¼ cup butter
¾ cup white sugar
1 cup light brown sugar
2 eggs
1 teaspoon vanilla
1 ½ cups all-purpose flour

½ teaspoon baking powder
1 teaspoon baking soda
2 cups of crisped rice cereal
2 cups large flake oatmeal
1 bag of chocolate chips

Step 2: Preheat the oven to 350F. Put the racks in the middle of the oven.

Step 3: Line cookie sheets with parchment paper.



Step 4: Measure your ingredients.



Step 5: Combine flour, baking soda, and baking powder in the medium-sized mixing bowl. Mix well with a wooden spoon. Set this bowl aside.



Step 6: Put softened butter, white sugar, and brown sugar in a large mixing bowl. Use the wooden spoon to mix the ingredients until it looks smooth and creamy.



Step 7: Add both eggs and vanilla to the butter and sugar mixture. Mix gently until you no longer see the egg yolks.



Step 8: Slowly add the bowl with the dry ingredients into the bowl with the wet ingredients. Mix until all ingredients are combined and you no longer see flour.



Step 9: Add the oatmeal and cereal. Mix gently.



Step 10: Add chocolate chips and mix gently.



Step 11: Use an ice cream scoop or tablespoon to scoop cookie dough. Scoop a spoonful of dough into your hand. Roll the dough into balls and place them on the cookie sheet. Cookies should be evenly spaced apart with enough room to spread. Press each ball of dough down and shape the edges to form a circle.



Step 12: Bake in the oven for 8 minutes or until the edges are golden brown.



Step 13: Wearing oven mitts, remove the cookie sheets from the oven and allow them to cool for 2 minutes. Transfer the cookies to a wire rack and let them cool completely.



Your cookies are ready!

