

Chocolate Chip Cookies – contain butter

Number of students:	25	50	100	125	150	
Butter (cups)	1	2	4	5	6	Sugar (cups)
$\frac{3}{4}$	1 $\frac{1}{2}$	3	3 $\frac{3}{4}$	4 $\frac{1}{2}$		
Vanilla (tsp)	1 tsp	2 tsp	4 tsp	5 tsp	6 tsp	
Hot Water (cups)	$\frac{1}{2}$	1	2	2 $\frac{1}{2}$	3	
Baking soda (tsp)	$\frac{1}{2}$ tsp	1 tsp	2 tsp	2 $\frac{1}{2}$ tsp	3 tsp	
WW flour (cups)	2	4	8	10	12	
Salt (tsp)		$\frac{1}{4}$ tsp	$\frac{1}{2}$ tsp	1 tsp	1 $\frac{1}{4}$ tsp	1 $\frac{1}{2}$ tsp
Rolled Oats (cups)	2	4	8	9 $\frac{1}{2}$	12	
Chocolate chips (cups)	1 $\frac{1}{2}$	3	6	7 $\frac{1}{2}$	9	

Directions:

- **Preheat oven to 350°.**
- If making a large batch of cookies, set up the big metal mixing bowl in the portable stand. (The stand may be outside the back door.)
- Beat softened butter and sugar by hand using a wooden spoon until **light and fluffy**. Add hot water and vanilla and **blend well**.
- In a separate bowl, using the wire whisk, mix flour, baking soda and salt together.
- Add the dry ingredients to the wet and work together, using double spoons or your clean hands to form a stiff cookie dough.
- Add oats and chocolate chips and mix well again.
- Use the ice cream scoops from the baking drawer to make consistent sized cookies. Place on *ungreased* cookie sheets.
- Bake for 12 min. then check to see that cookies are nicely brown and bottoms are separated from pan. If not, bake for 5 more minutes.