



CLOUD 9
SPECIALTY BAKERY™



Chocolate Chip Cookie Recipe

1 3/4 cups Cloud 9 All-Purpose Baking Mix
1/2 tsp baking soda
7/8 cup butter
1/2 cup sugar
3/4 cup brown sugar
1 tsp salt
2 tsp vanilla
1 large egg
1 large egg yolk
250g bag chocolate chips

Optional: 3/4 cup of chopped walnuts, pecans, almonds, peanuts, or any other nut of your choice.

Preheat oven to 375°F, adjust rack to the middle of the oven.
Line 2 cookie sheets with parchment paper.

Whisk the Cloud 9 Baking Mix, baking soda and salt together to create the dry mix and set aside.

Melt butter then mix together with sugar, brown sugar and vanilla to create the wet mix.
Whisk until fully mixed, add egg and yolk, and then whisk again thoroughly. No lumps!
Let mixture stand for 3 minutes. Whisk again and complete this process two more times.

Stir in the dry mix into the wet mix and add the chocolate chips (and nuts if desired).

Using a spoon, place 16-18 cookies onto the prepared sheets.
Bake 10-12 minutes, cookies should be puffed and golden with edges set.

Let cookies cool completely and enjoy.