

Compliments of:



Chocolate chip cookies and cake

For toll house-style cookies you will need.

19 oz Chocolate chip mix
5 Tbs softened, unsalted butter
2 eggs
2 tsp gluten-free Vanilla

Preheat oven to 325°. Line 2 cookie sheets with parchment paper. Beat butter until fluffy. Add mix and beat until mixture is crumbly. Add eggs and vanilla and beat just to incorporate. Roll dough into 1-inch balls and set 2 inches apart on cookie sheet. Bake 12-14 minutes or until cookies are golden. Remove and cool. Makes 36 cookies. These freeze well.

Note: for thicker cookies, chill dough for at least 2 hours before baking.

For cake, you will need

5 tbs unsalted butter, softened
19 oz Chocolate chip cookie mix
2 eggs plus 1 egg white
2 tsp gluten-free vanilla
1 cup sour cream

Preheat oven to 350°. Lightly grease 1 9-inch springform or 7 x 11 inch pan. Beat butter until fluffy. Beat in mix. Add eggs and vanilla and beat to combine. Fold in sour cream. Spread into prepared pan and bake 30 minutes or until cake tester comes out clean. Cool completely and frost with favorite frosting.