

DESIGN + BUILD

FRIENDSHIP COOKIES







Sharing with friends is one of the coolest parts about being besties. Here's a fun recipe to bake together or give as a gift. Best part? You can customize ingredients based on what you and your friends love most!





INGREDIENTS

2 I/4 cups all-purpose flour

I tsp baking soda

I tsp salt

I cup (2 sticks) melted butter

3/4 cup packed brown sugar

3/4 cup sugar granulated sugar

I TBSP vanilla

3/4 teaspoons baking powder

2 large eggs

2 C of friendship favorites (your choice/mix of choc. chips, pretzels, etc.)

COOKING TOOLS

Small mixing bowl (suggested about I I/4-qt.)

Big mixing bowl (suggested about 3 3/4-qt)

Measuring Spoons (I teaspoon and I Tablespoon)

Measuring Cups (I cup, I/4 cup)

Wooden spoon

Silverware fork

Two silverware spoons

Cookie sheet



Instructions:

Here are 10 simple steps for baking delicious treats to tell someone how much they mean to you.



Caution: You'll be using the oven, so teaming up with mom or dad is a good idea.



Step I

Preheat your oven to 375 degrees F

Step 2

Gather the ingredients and cooking tools listed on the first page. Helpful hint: this might look a lot like chocolate chip cookie ingredients.

Choose Friendship Ingredients.
What do you and your friend like best? Chocolate Chips? M+Ms?
Pretzels? Almonds? Gather 2 cups of favorite treats to put in at the end!



In your smaller bowl combine dry ingredients:

- 2 1/4 cups all-purpose flour
- I tsp. baking soda
- I tsp salt



And fluff them with fork so they are mixed well

Step 4

In your larger bowl combine wet ingredients

- I cup (2 sticks) melted butter
- 3/4 cup packed brown sugar
- 3/4 cup sugar granulated sugar

Step 5

Add eggs (one at a time) mix well into the wet ingredients Then, add I TBSP vanilla

Continue...

Step 6

Add dry ingredient (small bowl) into wet ingredients (big bowl) 1/3 at a time.
Stir each time you combine.

Step 7

Once all ingredients are combined well, add in your 2 cups of friendship favorites!
Stir well into dough.



Step 8

Use spoons to scoop small drops of dough onto cookie sheet (one sheet should have about 12 drops/balls)



Step 9

Bake for 9-11 minutes. Until tops are golden.



Step 10

Let cool for 10-15 minutes and share with family and friends.

