

STICKY FINGERS

sweets & eats

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STICKYFINGERSBAKERY.COM

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Chocolate Chip Cookies

Ingredients

1 cup non hydrogenated margarine

1 1/4 cup sugar

1 1/4 cup dark brown sugar

1/2 cup soymilk

1/2 cup vegetable oil

2 tsp vanilla

4 cups all purpose flour

1 1/2 tsp baking powder

1 1/2 tsp baking soda

1 1/2 tsp salt

1 cup chocolate chips

Instructions

1. Preheat oven to 350
2. Line baking sheet with parchment paper, or lightly oil
3. In bowl of stand mixer, combine margarine, sugar, and vanilla.
4. Cream together with paddle attachment until light and fluffy.
5. Scrape the bottom of the bowl
6. In a separate bowl, whisk soymilk and oil.
7. In another bowl, mix dry ingredients (flour, baking powder, baking soda, and salt.
8. Add wet and then dry to mixer on low speed until dough forms.
9. Add chocolate chips and mix until combined.
10. Scoop the dough onto the baking sheets with spring loaded ice cream scoop, or small spoon (2 oz for large cookies, 1 ounce for small.
11. Bake for 9-14 minutes (shorter for soft, longer for crunchy) until slightly brown on top.
12. Remove from oven and let cool.

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