

CHEWY CHOCOLATE CHIP COOKIES



- 1 cup Unsalted butter, room temperature
- 1 cup Light brown sugar, firmly packed
- 1 cup Dark brown sugar, firmly packed
- 2 Eggs, large
- 2 tsp. Vanilla
- 3½ cups **San Antonio River Mill® Brand Sopaipilla Mix**
- 1½ cups Semi-sweet chocolate chips

1. **PREHEAT** oven to 350° F.
2. **MIX** butter, light brown sugar and dark brown sugar.
3. **ADD** eggs and vanilla; mix until well blended.
4. **ADD Sopaipilla Mix** slowly; mix until moistened.
5. **FOLD** in chocolate chips until evenly distributed.
6. **DROP** dough by heaping teaspoonful 2" apart on cookie sheet.
7. **BAKE** 10-12 minutes; 12-15 for a crispier cookie.
8. **COOL** slightly on pan before removing to wire rack to cool completely.

YIELD: approx. 3 ½ dozen

Prep Time: 15 minutes

Bake Time: 10-15 minutes

Total Time: 25-35 minutes



RECIPE COLLECTION

Featuring San Antonio River Mill Brand® Gourmet Baking Mixes
sold in the Guenther House Store and at guentherhouse.com

RECIPE NOTES



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