

ULTIMATE CHOCOLATE CHIP COOKIES



- 3 cups Pecans
- 1 cup Unsalted butter, room temperature
- 1 cup Brown sugar, firmly packed
- 1 cup Sugar
- 2 Eggs, large
- 1 Tbsp. Vanilla
- 2 ⅓ cups **San Antonio River Mill® Brand Sopaipilla Mix**
- 1 ½ cups Semi-sweet chocolate chips
- 1 ½ cups Bittersweet chocolate chips

1. **PREHEAT** oven to 350° F for pecans.
2. **PLACE** pecans on baking sheet, toast for 7 minutes until golden brown. **COOL** and chop coarsely.
3. **REDUCE** oven heat to 325°F.
4. **CREAM** butter, brown sugar and sugar on medium speed for 1 minute.
5. **ADD** eggs and vanilla, beat on medium speed for 1 minute.
6. **ADD Sopaipilla Mix** slowly until incorporated.
7. **FOLD** in both chocolate chips and pecans.
8. **SCOOP** dough by the heaping spoonful, 2" apart on cookie sheet lined with parchment paper.
9. **BAKE** 10-12 minutes.
10. **COOL** slightly on pan before removing to wire rack to cool completely.

YIELD: approx. 4 dozen

Prep Time: 20 minutes

Bake Time: 10-12 minutes

Total Time: 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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