

2024 Baking Contest Jr. Division – Cookie

Chocolate Chip-Coffee Cookies

Yield: 24 cookies – Bring 13 cookies to judging

Ingredients

½ cup (1 stick) butter, softened
1 cup light brown sugar
¼ cup granulated sugar
1 egg
2 teaspoons vanilla extract
1 ¾ cups all-purpose flour
½ teaspoon baking soda
½ teaspoon baking powder
½ teaspoon salt
1 ½ teaspoons instant coffee, powdered or freeze-dried
One 6-ounce bag chocolate chips (1 cup)
½ cup chopped pecans, lightly toasted

Directions

1. Preheat the oven to 375°. Line a cookie sheet with parchment paper.
2. In a large mixing bowl, using an electric mixer, cream the butter and sugars until light and fluffy.
3. Beat in the egg and vanilla.
4. In a separate bowl, sift together the flour, baking soda, baking powder and salt.
5. Add the dry ingredients to the butter mixture and, using a spatula, stir together until they are completely blended.
6. Stir in the instant coffee, chocolate chips and pecans.
7. Drop by tablespoonful, 1 inch apart, onto the prepared cookie sheet.
8. Bake in batches for 11 minutes, until crisp on the bottom. (Reuse parchment paper for each batch).
9. Remove the cookie sheet from the oven and allow the cookies to cool undisturbed for about 3 minutes, then transfer to a wire cooling rack to cool completely before storing in an airtight container.

IMPORTANT NOTICE:

- All Baked Items **MUST** be in a sealed container for sanitary reasons.
- Container must be Rubbermaid® or Tupperware® style container or plastic deli/bakery container that seals.
- Items in bags, plastic wrap, aluminum wrap or boxes **WILL NOT BE** registered.