



Standardized Recipe Card

Recipe Name: **Double Chocolate Cookies-B**

Yield (# of portions): **12**

Portion Size: **1**

Ingredients	Quantity	Unit	Prep Notes
brown sugar	3.50	oz	
butter	2.00	oz	soft
vanilla extract	0.50	tsp	
egg	1.00	ea	
AP flour	2.13	oz	
baking soda	0.50	tsp	
iodized salt	one eighth	tsp	
Hershey's DUTCH PROCESSED Cocoa	3.00	tbsp	
semisweet chocolate chips	0.50	cup	

Equipment Needed:
bowl
rubber spatula
cookie scoop- purple handle
sifter
tablespoons
sheet pan with parchment

scale



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Procedures:

1) Preheat convection oven to 350°F.

2) Cream together the sugar, butter, vanilla and egg.

3) Sift dry ingredients together, and add to bowl. Stir until combined. Add chocolate chips.

4) Portion cookies onto lined cookie sheet so they are evenly spaced.

5) Bake for 7-9 minutes or until set. Cool for 1 minute before trying to remove from pan.

6)

7)

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12)

Plating/ Serving Notes: