

Not Just for Kids Chocolate Chip Cookies

Recipe By Chanie Nayman



Cooking and Prep:  40
m

Serves:  10

Contains:     

Preference: Dairy

Difficulty: Easy

Occasion: Chanukah

Diet: Vegetarian, Pescetarian

Source: Family Table by
Mishpacha Magazine

I kept trying to think of a fun treat for kids that's not just delicious, but also novel. I came up with the idea to put pieces of popular chocolate bars into the mix, but you should have seen the disaster of nougat from the Milk Munches all over the baking sheet in rounds one, two, and three of these cookies (even after all different tricks). By batch four, it was 11 p.m. and I was on the phone with my friend Cipi. "Why don't you just put them in after it's baked?" she suggested. Ohhh!!! Brilliant move. I should have called Cipi during batch number one. Next time!

Ingredients (11)

Main ingredients

- 1 and 1/2 cups canola oil
- 3/4 cup brown sugar
- 3/4 cup sugar
- 1 teaspoon **Gefen Vanilla Extract**

- 2 eggs, beaten
 - 2 and 1/4 cups flour
 - 1 teaspoon baking soda
 - 1/4 teaspoon salt
 - 2 cups **Best Ingredients Best Results Chocolate Chips**
 - 4 mini Milk Munch bars, coarsely chopped
 - 6 peanut chews, coarsely chopped
-

Start Cooking

Prepare Cookies

1. Preheat oven to 375 degrees Fahrenheit (190 degrees Celsius).
2. Using an electric mixer, beat together oil, sugars, and vanilla until creamy.
3. Beat in eggs.
4. Combine flour, baking soda, and salt and gradually add to the oil-sugar mixture.
5. Stir in chocolate chips.
6. For extra-large cookies, use a 1/4 cup measure to mold the cookies.
7. Flatten slightly onto an ungreased or Gefen Easy Baking Paper-lined baking sheet.
8. Bake 9–11 minutes, or until edges are golden brown.
9. As soon as they come out of the oven, gently press the chopped chocolate bars into the cookie and transfer to cooling rack.

Tip:

Use your favorite chocolate bar to top these cookies for fun! I experimented with nonpareils for a kid pleaser, too.

Credits

Photography: Lisa Monahan