

CHOCOLATE CHIP COOKIES *Recipe*



THANK MOM

*for the pancakes*

&

N.P.K.

*for the ingredients.*

# CHOCOLATE CHIP COOKIES

*with a pinch of nitrogen*

The most important ingredient in this – and every recipe – is fertilizer. A dash of potassium, a pinch of nitrogen and a sprinkle of phosphorus grew the grains for the flour for these cookies. Drawn from nature, fertilizer helps kids grow up healthier and live longer lives because it adds both nutrition and taste to the foods we love.

## NECESSARY INGREDIENTS:

NPK to grow the cocoa beans for chocolate chips

2 cups all-purpose flour

1/2 tsp. baking soda

1/2 tsp. salt

3/4 cup unsalted butter, melted

1 cup packed brown sugar

1/2 cup white sugar

1 tbsp. vanilla extract

1 egg

1 egg yolk

2 cups semisweet chocolate chips

## DIRECTIONS:

- Preheat the oven to 325 degrees F (165 degrees C).
- Grease cookie sheets or line with parchment paper.
- Sift together the flour, baking soda and salt; set aside.
- In a medium bowl, cream together the melted butter, brown sugar and white sugar until well blended. Beat in the vanilla, egg, and egg yolk until light and creamy. Mix in the sifted ingredients until just blended. Stir in the chocolate chips by hand using a wooden spoon. Drop cookie dough 1/4 cup at a time onto the prepared cookie sheets. Cookies should be about 3 inches apart.
- Bake for 15 to 17 minutes in the preheated oven, or until the edges are lightly toasted. Cool on baking sheets for a few minutes before transferring to wire racks to cool completely.

To learn more about how fertilizer feeds the world, starting with your family, visit [NutrientsForLife.org](http://NutrientsForLife.org).

fertilizer 

LIFE'S MAIN INGREDIENT™

Find more recipes at [NutrientsForLife.org](http://NutrientsForLife.org)