

Chocolate-Studded Dream Cookies

Estimated Times:

Preparation: 15 minutes Cooking: 11 minutes Yields: 3 ½ dozen cookies

Ingredients:

| | |
|---|--|
| $\int_0^2 (2-x) dx$ | large eggs |
| $\int_1^4 \left(\frac{1}{x^2}\right) dx$ | cup Nestle Toll House Baking Cocoa |
| $\int_0^{\sqrt[3]{5}} x^2 dx$ | cups Nestle Toll House Swirled Morsels |
| $\int_{-1}^1 dx$ | cups all-purpose flour |
| $\int_1^4 \frac{dx}{x\sqrt{x}}$ | teaspoon vanilla extract |
| $\frac{2}{7} \left(\int_0^{\ln 2} e^{3x} dx \right)$ | cup packed brown sugar |
| $\int_0^{\frac{\pi}{4}} \sec^2 \theta d\theta$ | cup butter or margarine, softened |
| $\int_{-1}^1 x^2 dx$ | cup granulated sugar |
| $\int_1^e \frac{dx}{x}$ | teaspoon baking soda |
| $\int_4^6 \frac{3}{(2x-6)^2} dx$ | teaspoon salt |

Directions:

PREHEAT oven to 325 F.

COMBINE flour, cocoa, baking soda, and salt in small bowl.

Beat butter, granulated sugar, brown sugar, and vanilla extract in large mixer bowl until creamy.

Add eggs, one at a time, beating well after each addition.

Gradually beat in flour mixture.

Stir in 1 cup Swirled Morsels.

Drop by well-rounded teaspoon onto ungreased baking sheets.

Top with remaining Swirled Morsels.

BAKE for 11 to 13 minutes or until cookies are puffed and centers are set.

Cool on baking sheets for 2 minutes;
Remove to wire racks to cool completely.

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"I like chocolate chip cookies
except for the cookie part."

