








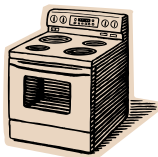











CAKE MIX CHOCOLATE CHIP COOKIES (page 1)

STEP	INGREDIENTS	PROCEDURES
<p>1</p>	<p> 1 box yellow cake mix</p> <p> 1 stick butter</p> <p> 1-2 Tablespoon milk</p> <p> If necessary</p> <p> 1 teaspoon vanilla</p> <p> 1 egg</p> <p> hand mixer</p> <p> mixing bowl</p> <p> rubber spatula</p> <p> oven</p>	<p>Preheat oven 350 degrees.</p>  <p>In large bowl, beat cake mix, butter, 1 Tablespoon milk, vanilla and egg with electric mixer on medium speed until smooth.</p>  <p>Add 1 Tablespoon of milk if necessary.</p>

CAKE MIX CHOCOLATE CHIP COOKIES (page 2)

STEP	INGREDIENTS	PROCEDURES
<p style="text-align: center; font-size: 2em;">2</p>	<div style="display: flex; flex-direction: column; align-items: center;"> <div style="display: flex; align-items: center; margin-bottom: 10px;">  <div style="margin-left: 10px;"> <p>batter</p> </div> </div> <div style="display: flex; align-items: center; margin-bottom: 10px;">  <div style="margin-left: 10px;"> <p>1 cup chocolate chips</p> </div> </div> <div style="display: flex; align-items: center; margin-bottom: 10px;">  <div style="margin-left: 10px;"> <p>2 cookie sheets</p> </div> </div> <div style="display: flex; align-items: center; margin-bottom: 10px;">  <div style="margin-left: 10px;"> <p>Silpat or parchment paper</p> </div> </div> <div style="display: flex; align-items: center;">  <div style="margin-left: 10px;"> <p>measuring spoon (Tablespoon size)</p> </div> </div> </div>	<p>Stir in chocolate chips with rubber spatula.</p>  <p>Drop batter onto cookie sheet with tablespoon. 3 cookies across, 4 down.</p>  <p>Bake cookies for 10 to 12 minutes</p>

Nutrition Facts

12 servings per container	
Serving size	1 cookie
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Amount per serving	
Calories	310
	<small>% Daily Value*</small>
Total Fat 14g	18%
Saturated Fat 8g	40%
Trans Fat 0g	
Cholesterol 35mg	12%
Sodium 390mg	17%
Total Carbohydrate 45g	16%
Dietary Fiber 1g	4%
Total Sugars 27g	
Includes 8g Added Sugars	16%
Protein 3g	
<hr/>	
Vitamin D 0mcg	0%
Calcium 103mg	8%
Iron 1mg	6%
Potassium 82mg	2%

*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.