

Labrador Cookies

- 2 cups of flour
- 1/2 teaspoon baking soda
- 1/2 cup of cocoa powder
- 1 cup unsalted butter at room temperature
- 1/2 cup granulated sugar
- 1 cup packed light-brown sugar
- 3/4 teaspoon of salt
- 2 teaspoons pure vanilla extract
- 2 large eggs at room temperature
- 1 cup semisweet chocolate chips
- 1/2 cup milk chocolate chips
- 1 1/2 cups white chocolate chips

Parchment paper
Baking sheets

Temp: 350°
Bake time: 8–10 min
Makes: 4 dozen-ish



Labrador Cookies

- 1.) Leave the butter out for hours. This stuff needs to be room temperature, dude.
- 2.) Leave the eggs out for about half that time.
- 3.) Beat the eggs + sugars until fluffy
- 4.) Whisk flour + baking soda + salt + cocoa powder
- 5.) Add each egg to the butter until just combined
- 6.) Add vanilla to egg mixture
- 7.) Add flour mixture in three batches
- 8.) Mix in all those chips!
- 9.) Spoon heaping teaspoonfuls onto parchmented baking sheets. Bake 8–10 minutes. Probably lean towards 8.
- 10.) Be fat and eat them all. Or share. Yum.

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my notes:

www.saractall.wordpress.com