



Century
Federal Credit Union

Recipes for Success

Hot Chocolate Cookies

Jen, Marketing Director

Ingredients

- 1 1/4 cups butter, softened
- 1 cup granulated sugar
- 2/3 cup brown sugar
- 2 eggs
- 1 teaspoon vanilla extract
- 3 1/4 cups flour
- 4 packets of hot chocolate mix
- 1 teaspoon salt
- 1 1/4 teaspoon baking soda
- 1 teaspoon baking powder
- 1 cup chocolate chips
- 1 cup Kraft Jet-Puffed Mallow Bits



Directions

1. Preheat oven to 350°.
2. Beat butter and sugars together in a large bowl until light and fluffy. Add in eggs and vanilla, beat together until well mixed.
3. Combine flour, hot chocolate, salt, baking soda and baking powder in a separate bowl. Gradually beat into butter mixture.
4. Stir in chocolate chips and Mallow Bits. Cover and chill dough for one hour.
5. Drop 2 tablespoon-sized dough balls onto baking sheet, about 2 inches apart. Bake 10-11 minutes or until edges are lightly browned.
6. Cool on baking sheet for 5 minutes and then move to wire cooling racks to cool thoroughly.