Holiday Chocolate Chip Cookies

Baked by Erika Bowles, Gig Harbor, WA

My submission for the Breader Together Cookie Contest is a simple chocolate chip cookie with holiday sprinkles. Chocolate Chip Cookies were not even a possibility as I began this contest with lots of ideas for a blingy, sure-to-wow cookie. After baking Cranberry White Chocolate Chip Oatmeal Cookies (too fragile), Triple Ginger Cookies (too complicated), Brownies with candy cane sprinkles (super fragile and the candy canes absorbed into the dough), and finally Gingerbread Cut-Out Cookies (the oatmeal flakes kept getting in the way of the small-scale cookie cutters), I decided to try a cookie I knew and had worked with – Chocolate Chip! I modified an online recipe for mini-chocolate chip cookies, substituting the cookie base for all-purpose flour, leaving out the baking powder and salt since these were already in the cookie base and adding the sprinkles. There were challenges with this cookie too: although substituting whole wheat pastry flour for all-purpose flour is okay by baking standards, the other ingredients of the cookie base made the cookie batter more spreadable as it baked, so estimating cookie size and baking time was a problem. Using a scant half-teaspoon refrigerated dough ball produced a cookie that was sort of within the size requirements, but tasty and festive. These mini chocolate chip cookies are easy to make, travel well and are fun to personalize with different sprinkles. I added red and green sprinkles to the cookie batter and to the top of the cookies for a holiday look.

Ingredients:

* 1 1/2 cups Breader Together Cookie Base
* 1 tsp cornstarch
* 1/4 + 1/8 tsp baking soda
* 1/2 cup unsalted butter softened
* 1/2 cup packed light-brown sugar
* 1/4 cup granulated sugar
* 1 large egg
* 1 1/2 tsp vanilla extract
* 2/3 cup mini semi-sweet chocolate chips
* ¼ cup sprinkles for the dough
* additional sprinkles for topping

Instructions:

1. Preheat oven to 350 degrees. Whisk together Cookie Base, cornstarch, and baking soda

2. Mix brown sugar and granulated sugar with the softened butter until well combined.

3. Add egg and vanilla extract. Slowly mix in dry ingredients until well combined. Stir in chocolate

chips and sprinkles.

4. This is super sticky dough! To make it easier to shape and prevent the cookies from excessive

spreading, place dough into a covered container and refrigerate overnight.

5. Scoop scant 1/2 tsp portions of the dough and place temporarily on a plate. I like to do a cookie

sheet worth of dough at a time.

6. Using floured/oil-sprayed hands (I like Baker’s Joy spray) shape each portion into a ball, then press

the top of the cookie into a bowl filled with sprinkles.

7. Space dough balls 1-inch apart on a cookie sheet.

8. Bake in preheated oven about 9-10 minutes (cookies should still fill soft, be barely tinged brown,

and slightly under-baked - they will continue to cook slightly once removed from oven. Be careful

not to overbake.

9. Remove from oven and cool on a baking sheet. Transfer cookies to a cooling rack.