

## Famous Cookie Recipe from *The Pink Sneakers Caper*

This interactive children's book (for ages 5-8) is the perfect bridge between a picture book and a chapter book. It kindles creative thinking and communication, promotes teamwork and develops problem-solving skills. It encourages good role models along with moral direction. Plus, it teaches that even though cookies are delicious to eat, moderation is very important! (Like Emma says in her cookie training class, cookies are a treat, so we need to limit the number we eat.)

Enjoy Muskyville's favorite cookie and be sure to get the book (\$5.95) for your family! <http://www.ThePinkSneakersCaper.com>

Also available on Amazon ebooks (\$3.99) and iPad ebooks.

### *Ever-So-Soft, Ever-So-Sweet Chickity, Chickity, Chickity Chocolate Chip Cookies™*

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- |       |                                    |
|-------|------------------------------------|
| ¾ Cup | Granulated White Sugar             |
| 1 Cup | Brown Sugar (firmly packed)        |
| 1 Cup | Oats                               |
| 1 Cup | Tiny-Chocolate Chips               |
| 1 Cup | Crispie Rice Cereal                |
| ¾ Cup | Coconut (shredded flakes)          |
| ¾ Cup | Pecans <b>or</b> Walnuts (chopped) |
- |        |               |
|--------|---------------|
| 2      | Eggs (beaten) |
| 1 tsp. | Vanilla       |
- |       |                                  |
|-------|----------------------------------|
| 1 Cup | Unsalted Butter (2 cubes melted) |
|-------|----------------------------------|
- |         |               |
|---------|---------------|
| 2½ Cups | Flour         |
| 1 tsp.  | Baking Powder |
| 1 tsp.  | Baking Soda   |
| ¼ tsp.  | Salt          |

## Instructions and Tips for those yummy:

### ***Ever-So-Soft, Ever-So-Sweet Chickity, Chickity, Chickity Chocolate Chip Cookies™***

1. In a large mixing bowl combine sugars, then add oats, tiny-chocolate chips, crispie rice cereal, coconut, and nuts.
2. In another bowl, measure and combine the flour, baking powder, baking soda, and salt. Set aside to be added last.
3. In a small bowl whisk together the eggs and vanilla. Pour the egg/vanilla mixture over the sugar mixture and stir in until the dry ingredients are moistened.
4. Pour the hot melted butter over the sugar mixture, stirring until the butter is evenly mixed in.
5. Quickly stir the flour mixture (about 1/3rd at a time) into the sugar mixture until all ingredients are combined.

#### **Tips:**

- Easy hand mixing; no electric mixer needed.
- Microwave the butter until it is melted and hot.
- Drop and shape rounded tablespoonfuls of dough onto cool, ungreased cookie sheet.
- Makes 3-4 dozen, 3" cookies.
- Heat oven to 375°F. Bake on the middle oven rack of for 8 minutes or until the edges just start to turn golden brown. Cool on wire rack. Do Not Over Bake.**
- Remember: Cookies are a treat, so we need to limit the number we eat!**

This recipe is proprietary and may not be used for commercial purposes without written permission from John and Sandi Clark. [info@ThePinkSneakersCaper.com](mailto:info@ThePinkSneakersCaper.com)

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