

100% EMPLOYEE OWNED



BARRY CALLEBAUT

Semisweet Chocolate CHIPS

43%
COCOA

Rich and balanced with
a touch of sweetness.

Ⓢ NET WT 16 OZ (1 LB) 454g

Chocolate Chip Cookies

MAKES 36 COOKIES

These golden cookies are packed with Semisweet Chocolate Chips and loaded with buttery flavor. They are the perfect balance of crunchy and chewy, with crispy edges and a soft, "bendy" center.

- 2/3 cup (142g) light brown sugar, packed
- 2/3 cup (131g) granulated sugar
- 8 tablespoons (113g) unsalted butter
- 1/2 cup (92g) vegetable shortening
- 3/4 teaspoon salt
- 2 teaspoons vanilla extract
- 1 teaspoon cider or white vinegar
- 1 teaspoon baking soda
- 1 large egg
- 2 cups (241g) King Arthur Unbleached All-Purpose Flour
- 2 cups (340g) Semisweet Chocolate Chips

DIRECTIONS

Preheat the oven to 375°F. Lightly grease (or line with parchment) two baking sheets.

Beat sugars, butter, shortening, salt, vanilla extract, vinegar, and baking soda until smooth. Add egg, beating until smooth. Mix in flour, then chips.

Scoop 1 1/4" balls 2" apart onto prepared baking sheets. Bake in preheated 375°F oven 11 to 12 minutes, until light golden brown. Cool on the pan 5 minutes before transferring to rack. Repeat with the remaining dough.

BEST IF USED BY:

Nutrition Facts

about 32 servings per container	
Serving size	1 tbsp (14g)
Amount per serving	
Calories	60
% Daily Value*	
Total Fat 3.5g	4%
Saturated Fat 2g	10%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 0mg	0%
Total Carbohydrate 10g	4%
Dietary Fiber 1g	4%
Total Sugars 8g	
Includes 8g Added Sugars	16%
Protein 1g	
Vitamin D 0mcg	0%
Calcium 5mg	0%
Iron 1mg	6%
Potassium 55mg	2%
<small>*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.</small>	

INGREDIENTS: SUGAR, UNSWEETENED CHOCOLATE, COCOA BUTTER, SOY LECITHIN (EMULSIFIER), NATURAL VANILLA EXTRACT.

CONTAINS: SOY.

KING ARTHUR BAKING COMPANY, INC.
NORWICH, VERMONT 05055
800-827-6836 | KingArthurBaking.com

For information on allergens
and cross-contact prevention, visit:
KingArthurBaking.com/allergen-program

Store cool and dry.

Call or chat online with our friendly, experienced bakers.
855-371-BAKE (2253)
KingArthurBaking.com/bakers-hotline

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