

Chocolate Chip Cookies & Hot Cocoa

FROM THE KITCHEN OF
DEBBIE MACOMBER



What's a better way to warm up this season than with delicious Chocolate Chip Cookies and homemade Hot Cocoa? This is a fun recipe to do with my grandkids!

Ingredients

Chocolate Chip Cookies

Makes 2 dozen

1 cup unsalted butter, softened

1 cup brown sugar

½ cup sugar

2 eggs

2 tsp vanilla

2 ½ cups flour

½ tsp baking soda

¾ tsp salt

1 ½ cups chocolate chips

Directions

Preheat oven to 350°F.

In a medium bowl, whisk together the flour, baking soda, and salt. Set aside.

In a large bowl, beat butter and sugars together until light and fluffy. Add eggs, one at a time, and mix until combined. Mix in vanilla. Pour in flour mixture, and use a rubber spatula to combine the dough. Fold in chocolate chips.

Scoop with a 2 Tbsp cookie scoop onto a parchment paper-lined cookie sheet. Bake in the preheated oven for 12-14 minutes, or until lightly golden brown on top. Transfer cookies to cooling rack and cool completely.

Chocolate Chip Cookies & Hot Cocoa

FROM THE KITCHEN OF
DEBBIE MACOMBER

What's a better way to warm up this season than with delicious Chocolate Chip Cookies and homemade Hot Cocoa? This is a fun recipe to do with my grandkids!



Ingredients

Hot Cocoa

Serves 2

2 cups milk

¼ cup cocoa powder

¼ cup sugar

pinch of salt

¾ tsp vanilla

Directions

In a small saucepan, heat milk over medium-high heat, whisking occasionally. In a small bowl, whisk together the cocoa powder, sugar, and salt, breaking up any clumps.

When your milk is hot, whisk in the cocoa powder mixture until all the sugar is dissolved. Stir in vanilla. Remove from heat and immediately pour into two mugs. Top with marshmallows or freshly whipped cream.