



Gateway Cookie Recipe

*Makes 3 dozen cookies

Ingredients:

- ½ cup butter
- ½ cup sugar
- 6 Tbsp firmly packed brown sugar
- 1 large egg
- ½ tsp vanilla extract
- 1 cup + 2 Tbsp all purpose flour
- ½ c. + 8 tsp. cup cocoa powder
- ½ teaspoon baking soda
- ½ tsp salt
- ½ tsp cinnamon
- ½ tsp cayenne pepper
- ½ cup. Mini milk chocolate M & M's
- 6 Tbsp mini chocolate chips

Directions:

1. Preheat oven to 350 degrees
2. In a large bowl, cream butter and both sugars until well blended
3. Add the eggs and vanilla extract and mix to combine
4. In a separate bowl, sift flour, cocoa powder, baking soda, salt, cinnamon and cayenne together
5. Slowly add these ingredients into the butter mixture and stir until combined.
6. Fold in M&M's and chocolate chips
7. Dough may be chilled for 1 hour or overnight if needed.
8. Drop dough by rounded tablespoons onto a lightly greased tray, about 2 inches apart
9. Bake for 7 to 8 minutes for chewy cookies or 10 - 12 minutes for crispy cookies
10. Send us a picture of your Gateway cookies!
11. Email to Sam at ingos@gtc.edu