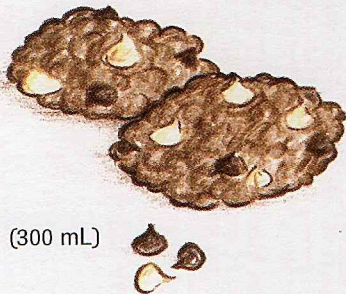


Sour Cream Double Chocolate Chip Cookies

*Sour cream combined with white and dark chocolate chips
make these cookies a lunch bag favourite.*



- 1/2 cup butter, room temperature (125 mL)
- 3/4 cup sugar (175 mL)
- 1/2 cup packed golden brown sugar (125 mL)
- 1/2 tsp vanilla (2 mL)
- 1 large egg
- 1/2 cup sour cream (125 mL)
- 1 1/2 cups flour (375 mL)
- 1/2 tsp baking soda (2 mL)
- 1/2 tsp baking powder (2 mL)
- 1/4 cup unsweetened cocoa powder (60 mL)
- Your choice of:** 1 1/4 cups dark chocolate chips (300 mL)
or 3/4 cup dark chocolate chips (175 mL) and
1/2 cup white chocolate chips (125 mL)



(over)

Sour Cream Double Chocolate Chip Cookies *(cont'd)*

Preheat oven to 350°F (180°C). Cream butter, white and brown sugar and vanilla (for approx. 2 minutes). Add egg and sour cream, mix until smooth. Sift together flour, baking soda, baking powder and cocoa powder. Combine with butter mixture and blend until smooth. Fold in your choice of chocolate chips. Drop by rounded tablespoons onto greased cookie sheets. Bake for 10-12 minutes. Do not overbake. Let cool 4-5 minutes on pans, transfer with a spatula to cooling racks.

Yield: 2 1/2 dozen



**MILK. MORE THAN JUST CALCIUM,
A HEALTHY BONES TOOL KIT.**

