Autumn Marbled Chocolate Chip Cookies

Compliments of Chef Richard's Kitchen

30 Servings



Cookies
1 C unsalted butter, softened
1 C sugar
½ C brown sugar
2 eggs, large
2 tsp vanilla extract
1 tsp baking soda
½ tsp salt
2 ¾ C flour
12 oz semi sweet or milk chocolate chips
red food coloring
yellow food coloring

Place butter, sugar and brown sugar into mixing bowl. Cream ingredients together. Next, add the eggs, vanilla and baking soda and blend to incorporate.

Add flour, a bit at a time, until blended through. Add chocolate chips and mix together.

Remove half the dough from mixer and set aside. Add drops of red and yellow food color to remaining dough until it reached your desired hue.

Preheat oven to 375° F.

Create cookies by pressing equal parts of colored dough together and placing on a baking sheet topped with parchment paper. Each sheet holds 12 cookies. Bake 8 – 11 minutes until edges start browning and cookies are done to your tastes/

Remove from oven and place on cooling rack. Cool thoroughly.

Nutrition Facts

Portion Size	**36 g**
Amount Per Portion	
Calories	**127**
	% Daily Value *
Total Fat 4.1g **	**5 %**
Saturated Fat 2.4g **	**12 %**
Cholesterol 15mg **	**5 %**
Sodium 70mg **	**3 %**
Total Carbohydrate 21g **	**8 %**
Dietary Fiber 0.2g **	**1 %**
Sugar 14g **	
Includes 6.5g Added Sugars **	**13 %**
Protein 1.3g **	**3 %**
Vitamin D 0mcg **	0 %
Calcium 7mg **	1 %
Iron 0.7mg **	4 %
Potassium 16mg **	0 %

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contribute to a daily diet. 2000 calories a day is used for general nutrition advice.

** Amount is based on ingredients that specify value for this nutrient and 0 for those that don't.

Source:
https://www.nutritionvalue.org