

Octavia can do it, so can you!

Octavia's Double Chocolate Cookies

Prepare these cookies to share with your family and friends!

Makes 40 cookies

Large Bowl Ingredients

- 2 1/3 cups (580 ml) all-purpose flour
- 1/3 cup (80 ml) cocoa powder
- 1 teaspoon (5 ml) baking powder
- 1 teaspoon (5 ml) baking soda
- 1/4 teaspoon (1 ml) salt
- 2 1/2 cups (625 ml) chocolate chips
- 1/3 cup (80 ml) vermicelli sprinkles (optional)



Medium Bowl Ingredients

- 2/3 cup (160 ml) unsalted butter, melted
- 1 cup (250 ml) white sugar
- 1 cup (250 ml) brown sugar
- 2 eggs
- 3 tablespoons (45 ml) milk
- 1 teaspoon (5 ml) vanilla extract

Instructions

1. Ask an adult to preheat the oven to 375 °F (190 °C).
2. Line three baking sheets measuring 12" × 17" (30 cm × 43 cm) with parchment paper*.
3. Mix all the large bowl ingredients with a wooden spoon until they're well combined.
4. Mix all the medium bowl ingredients with a fork or whisk until they're well combined.
5. Pour the mixture from the medium bowl into the large bowl. Mix with a wooden spoon until the dough comes together. Ask an adult to help you if the dough gets too hard to stir.
6. Using an ice cream scoop or a spoon, scoop balls of dough onto the baking sheets, about 2" (5 cm) apart. (There should be 1 rounded tablespoon [20 ml] of dough per ball.)
7. Ask an adult to place one baking sheet in the centre of the oven. Bake for 12 or 13 minutes.
8. Ask an adult to remove the baking sheet from the oven. Let cool for 5 minutes before moving the cookies to a serving plate.
9. Bake the other cookies the same way, one sheet at a time*.

Serve with glasses of cold milk and enjoy!

*If you have only one baking sheet, reuse it after the baked cookies have been removed and the sheet has cooled.

