

INSTRUCTIONS

Open the PDF in your graphics editing program (Photoshop, Illustrator, etc.), and use as your background layer. Add a text layer, and type in your recipe information. Once finished, print the recipe cards onto cardstock, and cut out along the dotted lines. Place finished cards into coordinating report card envelopes and give as favors or gifts.

SUGGESTED FONT : Courier

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Paper Crane

for
The Sweetest Occasion

REPORT CARD FOR Soft and Chewy Chocolate Chip Cookies

INGREDIENTS

- 2 1/4 cups all-purpose flour
- 1/2 tsp baking soda
- 1 cup (2 sticks) unsalted butter, room temp
- 1/2 cup granulated sugar
- 1 cup packed light brown sugar
- 1 tsp coarse salt
- 2 tsp pure vanilla extract
- 2 large eggs
- 2 cups semisweet or milk chocolate chips, or a combination

DIRECTIONS

1. Preheat oven to 350 °F. Whisk together flour and baking soda in a bowl. Put butter and sugars in the bowl of an electric mixer fitted with a paddle attachment. Mix on medium speed until pale and fluffy, about 2 minutes. Reduce speed to low. Add salt, vanilla, and eggs; mix until well blended, about 1 min. Mix in flour mixture. Stir in chocolate chips.
2. Drop heaping (or small for mini) tablespoons of dough onto baking sheets lined with parchment paper, spacing 2 inches apart. Bake cookies, rotating sheets halfway through, until edges turn golden but centers are still soft, 10-12 min. Let cool on sheets on wire racks 2 minutes. Transfer cookies to wire racks; let cool completely.

GRADE (A) B C RECIPE SOURCE Martha Stewart's Cookies

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