ASCENSION LUTHERAN • 25 YEARS OF FAIR TRADE

Andy’s Fair Trade Chocolate Chip Cookies

A batch to bake and share

Celebrate Ascension Lutheran’s 25th anniversary of Fair Trade with Andy’s cookies, made with Equal Exchange semisweet chocolate chips.

CHILL 30+ minutes | **OVEN** 350°F | **BAKE** 8–10 minutes

Ingredients

- **¾ cup** all-purpose flour
- **¾ cup** cake flour*
- **1 teaspoon** baking soda
- **¼ teaspoon** salt
- **½ cup** salted butter, at room temperature
- **½ cup** firmly packed light brown sugar
- **6 tablespoons** granulated sugar
- **1 large** egg, at room temperature
- **1 tablespoon** vanilla extract
- **2¼ cups** Equal Exchange semisweet chocolate chips

**You may substitute all-purpose flour for the cake flour.*

Directions

1. In a bowl, whisk together the flours, baking soda, and salt.
2. In a large bowl, beat the softened butter and both sugars until smooth. Add the egg and vanilla; beat on high until very smooth and almost whipped.
3. On low speed, gradually add the flour mixture until just combined. Mix in the chocolate chips.
4. Refrigerate the dough for at least 30 minutes. Preheat the oven to 350°F. Line two baking sheets with parchment paper.
5. Scoop the dough and roll into balls of your preferred size. Arrange on the baking sheets, leaving space between cookies.
6. Bake for 8–10 minutes, rotating the pan after 4–5 minutes. Baking time varies with your oven and cookie size.
7. Let the cookies cool completely on the baking sheets before removing. Store in airtight containers or freeze.

Buy your Equal Exchange chocolate chips at

Fair Trade Lane

Then bake a batch to share!

Recipe shared by Andy Binsley