



ANA's Kitchen Corner

Strawberry Chocolate Chip Cookies

Prep Time: 15 minutes Cook Time: 10 minutes Yield: 24 cookies

Ingredients

- 1 box (18.25 oz) strawberry cake mix, like Duncan Hines
- 1 teaspoon baking powder
- 2 large eggs
- 1/3 cup vegetable/canola oil
- 1/2 teaspoon pure vanilla extract
- 1 and 1/4 cups semi-sweet chocolate chips

Instructions

Preheat oven to 350°F (177°C). Line large baking sheet with parchment paper or silicone baking mat. Set aside.

In a large bowl, mix together the cake mix and baking powder. Set aside. In a smaller bowl, whisk together the eggs, oil, and vanilla by hand. Add the egg mixture to the cake mixture and stir to form a dough- stir vigorously until all of the pockets of dry cake mix are gone. Gently mix in the chocolate chips.

Drop rounded balls of dough, about 2 Tablespoons each, onto prepared baking sheet. Stick a few more chocolate chips on top of the cookie dough balls if you want them for looks, if desired. Make sure the balls of dough are taller than they are wide. See here for more details.

Bake for 10 minutes – do not let the cookies get brown. Allow to cool on baking sheet for 3 minutes; they will be very soft at first. As they cool, the tops may settle down; press them down gently with your

fingers if they are not sinking much. Transfer to a wire rack to cool completely. Store in an airtight container for up to one week.

This recipe is from: <https://sallysbakingaddiction.com/strawberry-chocolate-chip-cookies/#tasty-recipes-76595>

Ana's Kitchen Tips:

1. Use marshmallows to keep brown sugar scoopable. Revive rock hard brown sugar with a s'more-sized marshmallow. The confection's marvelous moisture-retaining qualities will carry over to the sugar. (Note: You can also add one from the beginning to avoid the brown sugar brick in the first place.) Also whole wheat works just as great!!
2. Teach eggs to swim. Don't rely on the date listed on your egg carton. A more accurate measure of age can be found flowing from your tap. Fill a tall glass with water, then carefully lower an egg inside. If it sinks and stays on the bottom, the egg is fresh. If it floats to the top (a sign of gas built up inside the shell), it's time to toss it.