Disnep PARKS COOKING UP the MAGIC



Num Num Cookies

From Disney's Hollywood Studios at Walt Disney World® Resort

INGREDIENTS MAKES 9 LARGE COOKIES

- 1 cup cold butter, cubed
- 1 cup brown sugar
- 1 cup sugar
- 2 eggs
- 2 teaspoons vanilla extract
- 2 3/4 cups all-purpose flour
- 3 tablespoons cornstarch
- 1 teaspoon baking powder
- 1/2 teaspoon salt
- 1 cup mini semisweet chocolate chips
- 1 cup semisweet chocolate chunks, divided

DIRECTIONS

- Preheat oven to 350°F. Place nine 4-inch shallow paper baking cups onto large baking sheet and set aside.
- 2. Cream butter and both sugars in bowl of electric mixer fitted with paddle attachment for 3 minutes, until fluffy.
- 3. Add eggs and vanilla and mix until blended.
- Whisk flour, cornstarch, baking powder, and salt in medium bowl until combined. Slowly add to mixing bowl on low speed until flour is incorporated.
- 5. Add mini chocolate chips and 1/2 cup of chocolate chunks until chocolate is evenly distributed. Do not overmix.
- 6. Place 1/2 cup of dough into reserved baking cups, gently pressing dough into the bottom of each cup.
- 7. Evenly divide remaining 1/2 cup of chocolate chunks among cookies and press into top of cookies.
- Bake for 20-22 minutes, or until golden brown. Cool for 5 minutes, then transfer to wire cooling racks.

Always use caution when handling sharp objects and hot contents. Please supervise children who are helping or nearby. This recipe has been converted from a larger quantity in the restaurant kitchens. The flavor profile may vary from the restaurant's version. | © Disney