

Erie County Fair
Wild about Chocolate Chip Cookies Competition



Mixed Variety Chocolate Chip Cookies
Annemarie Johnson
First Place

Ingredients:

1 ½ cup granulated sugar
1 ½ cup light brown sugar
1 2/3 cup softened, unsalted butter
1/3 cup shortening
3 eggs
1 cup semisweet chocolate morsels
1 cup milk chocolate morsels
1 cup white chocolate morsels
3 tsp pure vanilla extract
4 ½ cups flour
1 ½ teaspoons baking soda
1 ½ teaspoons salt
¼ teaspoon baking soda

Directions:

Preheat oven to 375 degrees. Beat sugars, butter, and shortening until light and fluffy. Add eggs, one at a time, beating well after each addition. Add vanilla. Mix flour with baking soda, salt, and baking powder in a separate bowl. Gradually add the three varieties of chocolate chips alternately with flour mixture. Using an ice cream scoop with a two inch scoop measure, scoop up cookie mixture and place mounds in a large container. Seal the container and refrigerate overnight. The next day, let the cookies come to room temperature (about 10-12 minutes) and place each mound on an ungreased cookie sheet about two inches apart. Bake at 375 degrees for 10 minutes. Let cool on cookie sheets and remove.

Yield: about 3 dozen cookies

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Toffee Mocha Chocolate Chip Cookies
Monnie Geiger
Second Place

Ingredients:

2/3 cup shortening or butter
½ cup white granulated sugar
½ cup brown sugar, packed
1 egg
1 tsp vanilla
1 tbsp hot water (dissolve ½ tsp. instant coffee)
1 ¾ cup flour
½ cup toffee bits
6 oz. chocolate chips
½ cup chopped nuts

Directions:

Heat oven to 375 degrees. Cream shortening and sugar. Mix in flour, egg, vanilla, and coffee. Blend in toffee bits, chocolate chips, and nuts. Drop in rounded teaspoons on ungreased cookie sheet. Bake 8-10 minutes. Cookies should still be soft when ready to take out of oven. Let set on cookie sheet a few minutes before removing to cooling rack. Makes about 4-5 dozen.

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Cherry Chocolate Chip Cookies
Ann Geiger
Third Place

Ingredients:

1 cup butter softened
¾ cup sugar
¾ cup packed brown sugar
2 eggs
1 tsp vanilla extract
2 cups flour
1 tsp baking soda
½ tsp baking powder
½ tsp salt
2 cups quick-cooking oats
2 cups crisp rice cereal
1 cup flaked coconut
¾ cup chopped dried cherries
¾ cup dark chocolate chips
¾ cup milk chocolate chips

Directions:

In a large bowl, cream butter and sugars until light and fluffy. Stir in eggs and vanilla. Combine the flour, baking soda, baking powder, and salt. Add to the creamed mixture and mix well. Stir in the oats, cereal, coconut, cherries, and chocolate chips. Drop by rounded tablespoonfuls 2 inches apart onto ungreased baking sheets. Bake at 350 degrees for 7-10 minutes or until golden brown. Remove to wire racks.