



————— **Whole Wheat** —————
Chocolate Chip Cookies

From Disney's Contemporary Resort Bakery
at Walt Disney World® Resort

INGREDIENTS

MAKES 60 COOKIES

- 2 sticks unsalted butter, softened
- 1 1/2 cups powdered sugar
- 1 1/4 cups brown sugar
- 2 large eggs, lightly beaten
- 1 teaspoon vanilla extract
- 2 cups plus 2 tablespoons whole-wheat flour
- 1/2 cup all-purpose flour
- Pinch salt
- 1 teaspoon baking soda
- 1 1/2 cups mini chocolate chips

DIRECTIONS

1. Beat butter and sugar together in large bowl of electric mixer until light and fluffy, about 4 to 5 minutes. Add eggs, beating until very well combined, about 2 minutes more.
2. Whisk together whole-wheat flour, all-purpose flour, salt, and baking soda in large bowl.
3. Slowly add flour mixture to butter mixture, mixing just until combined.
4. Add chocolate chips and mix just until combined. Refrigerate dough 1 hour.
5. Preheat oven to 350°F.
6. Scoop dough by the tablespoon onto prepared cookie sheets, spacing 2 inches apart. Bake 9 to 12 minutes or until golden brown. Cool on cookie sheets 5 minutes, then transfer to cooling rack to cool completely.