

## The Very Famous Eagles Nest Cho Chos

### Ingredients:

2 ½ cups all purpose flour (plain flour)  
4 teaspoons salt  
1 teaspoon baking soda  
½ teaspoon baking powder  
1 cup chocolate chips  
½ cup (1 stick) butter  
¾ cup white sugar  
¾ cup packed brown sugar  
2 eggs  
1 ½ teaspoons vanilla

### Equipment needed:

Oven  
Oven mitts or pot holders  
8" X 8" Square baking pan  
Large mixing bowl  
Whisk  
Wooden spoon  
Mixing fork  
Measuring cups and spoons  
Metal straight edge spatula (for measuring accurately) Rubber scraper  
or spatula

### Directions:

Preheat oven to 350 degrees Fahrenheit.

Grease baking pan.

Measure all ingredients.

In large bowl, whisk together the flour, salt, baking soda, and baking powder until WELL blended. With a wooden spoon, stir in the chocolate chips (it is okay to eat a few while mixing).

In a medium size bowl, cream together with fork the butter and sugars.

Add eggs stirring in one at a time until fluffy. Stir in vanilla.

With wooden spoon, stir this mixture into the large bowl with the flour mixture (its almost Cho Chos)!

Spread batter evenly into baking pan with rubber spatula. Bake in oven for 30 to 35 minutes (lightly browned and firm to the touch).

Cool and cut into 9 or 12 squares.

Get a glass of milk and enjoy a cho cho or two!

Now, clean up the kitchen.....

0-08-08

nbates