

Santa's favorite cookie recipe is often associated with classic chocolate chip cookies. Here's a simple recipe that is sure to delight Santa:

Santa's Chocolate Chip Cookies:

Ingredients:

- 1 cup (2 sticks) unsalted butter, softened
- 3/4 cup granulated sugar
- 3/4 cup packed brown sugar
- 2 large eggs
- 1 teaspoon vanilla extract
- 2 1/4 cups all-purpose flour
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 2 cups chocolate chips
- 1 cup chopped nuts (optional)

Instructions:

- 1. Preheat your oven to 375°F (190°C).
- 2. In a large mixing bowl, cream together the softened butter, granulated sugar, and brown sugar until light and fluffy.
- 3. Add the eggs one at a time, beating well after each addition. Stir in the vanilla extract.
- 4. In a separate bowl, whisk together the flour, baking soda, and salt.
- 5. Gradually add the dry ingredients to the wet ingredients, mixing until just combined.
- 6. Fold in the chocolate chips and nuts (if using).
- 7. Drop rounded tablespoons of dough onto ungreased baking sheets, leaving enough space between each cookie.

- 8. Bake in the preheated oven for 9 to 11 minutes or until the edges are golden brown. Be careful not to overbake for a softer center.
- 9. Allow the cookies to cool on the baking sheets for a few minutes before transferring them to wire racks to cool completely.
- 10. Once the cookies are cooled, arrange them on a festive plate, and don't forget to leave a glass of milk for Santa!

Feel free to customize the recipe by adding festive ingredients like red and green sprinkles or holiday-themed chocolate chips. Santa is sure to appreciate the delicious treat as he makes his way around the world on Christmas Eve!

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