

## Chocolate-Studded Dream Cookies

Estimated Times:

Preparation: 15 minutes

Cooking: 11 minutes

Yields: 3  $\frac{1}{2}$  dozen cookies

Ingredients:

$$\int_0^2 (2-x) dx$$

large eggs

$$\int_1^4 \left( \frac{1}{x^2} \right) dx$$

cup Nestle Toll House Baking Cocoa

$$\int_0^{\sqrt[3]{5}} x^2 dx$$

cups Nestle Toll House Swirled Morsels

$$\int_{-1}^1 dx$$

cups all-purpose flour

$$\int_1^4 \frac{dx}{x\sqrt{x}}$$

teaspoon vanilla extract

$$\int_{\frac{\pi}{6}}^{\frac{\pi}{2}} \frac{4 \tan x}{3 \sec x} dx$$

cup packed brown sugar

$$\int_0^{\frac{\pi}{4}} \sec^2 \theta d\theta$$

cup butter or margarine, softened

$$\int_{-1}^1 x^2 dx$$

cup granulated sugar

$$\int_1^3 \frac{3x^4 - 3x^3 + 3x}{8x^3} dx$$

teaspoon baking soda

$$\int_0^{\frac{\pi}{3}} \frac{\sec^3 \theta \tan \theta}{2 + 2 \tan^2 \theta} d\theta$$

teaspoon salt

THE FAMILY CIRCUS BIL KEANE



Directions:

- PREHEAT oven TO 325° F.
- COMBINE flour, cocoa, baking soda, and salt in a small bowl.
- Beat butter, granulated sugar, brown sugar, and vanilla extract in large mixer bowl until creamy.
- Add eggs, one at a time, beating well after each addition. Gradually beat in the flour mixture.
- Stir in 2 cup Swirled Morsels.
- Drop by well-rounded teaspoon onto ungreased baking sheets.
- Top with remaining Swirled Morsels.
- BAKE for 11-13 minutes or until cookies are puffed and centers are set.
- Cool on baking sheets for 2 minutes; remove to wire racks to cool completely.