

Chocolate Chunk Cookiees



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- 1/2 cup butter, softened
- 1 cup packed brown sugar
- 2 eggs
- 1/4 cup sour cream
- 1 1/2 teaspoons vanilla extract
- 1 package Yumee Yumee Cookiees mix
- 1 (11.5 ounce) package semi-sweet chocolate chunks

In a large bowl, beat butter until creamy. Add brown sugar and mix well. Add eggs, sour cream, and vanilla. Mix well. Add Yumee Yumee Cookiees mix to butter mixture. Mix well, scraping sides of bowl often. Add chocolate chunks. Mix on low speed until blended.

Spoon teaspoonfuls of batter onto a parchment lined baking sheet. Place cookiees about 2 inches apart.

Bake at 375 degrees for 10 minutes. Immediately remove cookiees from baking sheet and cool on a wire rack.

Makes 3 to 4 dozen

Cook's Note: *Electric mixer required.* A small cookie scoop works well with this dough.