



## Num Num Cookies

From Disney's Hollywood Studios  
at Walt Disney World® Resort

### INGREDIENTS **MAKES 9 LARGE COOKIES**

- 1 cup cold butter, cubed
- 1 cup brown sugar
- 1 cup sugar
- 2 eggs
- 2 teaspoons vanilla extract
- 2 3/4 cups all-purpose flour
- 3 tablespoons cornstarch
- 1 teaspoon baking powder
- 1/2 teaspoon salt
- 1 cup mini semisweet chocolate chips
- 1 cup semisweet chocolate chunks, divided

### DIRECTIONS

1. Preheat oven to 350°F. Place nine 4-inch shallow paper baking cups onto large baking sheet and set aside.
2. Cream butter and both sugars in bowl of electric mixer fitted with paddle attachment for 3 minutes, until fluffy.
3. Add eggs and vanilla and mix until blended.
4. Whisk flour, cornstarch, baking powder, and salt in medium bowl until combined. Slowly add to mixing bowl on low speed until flour is incorporated.
5. Add mini chocolate chips and 1/2 cup of chocolate chunks until chocolate is evenly distributed. Do not overmix.
6. Place 1/2 cup of dough into reserved baking cups, gently pressing dough into the bottom of each cup.
7. Evenly divide remaining 1/2 cup of chocolate chunks among cookies and press into top of cookies.
8. Bake for 20-22 minutes, or until golden brown. Cool for 5 minutes, then transfer to wire cooling racks.