



Amish Chocolate Chip Cookie Bars

This quick and easy recipe will be a family favorite!

Ingredients:

1 c. brown sugar	1 tsp. baking soda
1 c. white sugar	1 tsp. salt
1 c. butter	2½ c. flour
2 eggs	1 (12 oz.) pkg. chocolate chips
½ tbsp. vanilla	½ c. shredded coconut (optional)

Directions:

In large bowl, cream wet ingredients.

In separate bowl, mix dry ingredients together (except chips and coconut).

Mix in dry ingredients to large bowl of wet ingredients.

Stir in chocolate chips and coconut.

Press into greased jelly roll pan (cookie sheet with 1" sides).

(For thicker cookies use a smaller pan and adjust baking time to about double.)

Bake at 375 degrees for 10 to 15 minutes or until golden brown on top.

Serve with a tall glass of milk for an afternoon snack, or a scoop of ice cream for dessert.

Our teenaged son also thinks it's a perfectly fine breakfast after warming a few seconds in the microwave! ☺

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