

Cake Batter Chocolate Chip Cookies

Amount	Measure	Ingredient - Preparation Method
1 1/4	cups	flour
1 1/4	cups	yellow or vanilla boxed cake mix
1/2	teaspoon	baking soda
1/2	teaspoon	salt
3/4	cup	butter - room temp
1/2	cup	sugar
1/2	cup	light brown sugar
1		egg - room temp
1 1/2	teaspoons	vanilla extract
1	cup	chocolate chips
1/2	cup	sprinkles

Sift together flour, cake mix, salt and baking soda.

Using a mixer, cream butter and both sugars until smooth. Add egg and mix on high until combined, about 1 minute. Scrape down sides of bowl. Add vanilla and beat on high until combined. Add flour mixture and mix on med-low until just combined. Add chocolate chips and sprinkles. Mix on low.

Cover with plastic wrap and refrigerate 2 hours to 4 days. Roll into balls after 2 hour mark. Place dough balls on a plate, cover and store until ready to bake.

Preheat oven to 350.

Scopp rounded 1.5 tbspn balls onto baking sheet. Make balls taller than they are wide. Press a few chocolate chips into the top.

Bake for 10-12 minutes until slightly browned.

Cool for 4 minutes and transfer to rack.

Yield: "24"