

## Dutch Oven Chocolate Chip Cookies

32<sup>nd</sup> Guides River's Edge District

Bake 30-40 minutes: check at 30 minutes

- 2 ½ cups flour
- 1 tsp baking soda
- 1 tsp salt
- 1 cup butter or butter flavoured Crisco
- ¾ cup packed brown sugar
- 1 cup sugar
- 1 tsp vanilla
- 2 eggs
- 1 bag semi sweet chocolate chips

Sift flour, baking soda, and salt together, and set aside. Cream the butter, sugar, brown sugar, and vanilla until smooth. Add eggs. Stir until well mixed and fluffy. Add flour mixture, a little at a time. Add chocolate chips.

Line the bottom of a 12" Dutch oven with foil. Press mixture firmly and evenly into oven.

Use 30 coals to bake. Place 4 coals under middle of oven, and 6 coals around the bottom outside edge. Place 4 coals in the centre of the lid, and 16 coals around the rim. Bake 30-40 minutes: check at 30 minutes. When cooked, lift cookie out using foil, cool on rack. Cut into pieces.

