



FOR YOUTH DEVELOPMENT®  
FOR HEALTHY LIVING  
FOR SOCIAL RESPONSIBILITY

# Camp Sloane YMCA

## Recipes

### Sloane Cookies

(yes, the ones you get on Check In day)



## **Ingredients:**

1lb, 14oz flour  
1lb butter  
1lb brown sugar  
1lb white sugar  
1 tblsp baking soda  
4 eggs  
4 cups of chocolate chips  
1 teaspoon vanilla

## **Directions:**

- Preheat your oven to 375F
- Mix the butter and sugar together in a bowl until smooth
- Add the eggs to the mixture
- In a separate bowl, mix the flour and baking soda
- Add the flour and baking soda to the butter/sugar/eggs mix
- Mix well until it looks more solid
- Add your chocolate chips and vanilla
- Make small balls of cookie dough and lay them out on a pre-greased or lined tray. Make sure to leave a few inches of space between each ball as they will spread out!
- Cook in the oven for 7-10 minutes then allow to cool before eating.

