

# ONE CONFIDENT COOKIE

Just like Violet, you can make your own **Confident Cookie**! Start by making the cookie base, and then add mix-ins to make it your own. Grab an adult and get baking!

To make your cookies, you'll need one or two baking sheets, parchment paper or silicone baking mats, two mixing bowls, measuring cups and spoons, wooden spoon, cookie scoop or spoon for portioning the dough, spatula, and wire rack for cooling finished cookies.

## INGREDIENTS

1 cup (2 sticks) unsalted butter, softened

½ cup granulated sugar

1 cup packed brown sugar

2 large eggs

1 teaspoon vanilla extract

3 cups all-purpose flour

1 teaspoon baking soda

½ teaspoon baking powder

½ teaspoon salt

**Make your Confident Cookie unique by choosing your mix-ins. Choose as many as you like to make your cookie stand out! Here are some ideas:**

- ¼ cup oats
- ¼ cup mini marshmallows
- ¼ cup sprinkles
- ¼ cup chocolate chips
- ¼ cup chopped nuts
- ¼ cup shredded coconut
- ¼ cup raisins or dried cranberries
- ¼ cup crushed pretzels
- ¼ cup cereal
- ¼ cup crushed graham crackers
- ¼ teaspoon cardamom
- ¼ teaspoon cinnamon

## INSTRUCTIONS

1. Preheat oven to 350°F (175°C). Line baking sheets with parchment paper or silicone baking mats.
2. In a large mixing bowl, beat the softened butter, granulated sugar, and brown sugar until light and fluffy. You can do this with a wooden spoon and some muscles or use an electric mixer.
3. Add the eggs, beating well after each. Mix in the vanilla extract.
4. In a separate bowl, whisk together the flour, baking soda, baking powder, and salt.
5. Gradually add the dry ingredients to the butter mixture, stirring until combined.
6. Now make it your own by choosing which ingredients to add to your cookie. Fold in your mix-ins, stirring until they are evenly distributed.
7. Using a cookie scoop or spoon, drop portions of dough onto the prepared baking sheets, leaving some space between each cookie. You can even mold your dough into funny shapes for your cookies. Not every cookie needs to be a perfect circle.
8. Bake in the preheated oven for about 12–15 minutes or until the edges of the cookies are golden brown.
9. Allow the cookies to cool on the baking sheets for a few minutes before transferring them to wire racks to cool completely.

