

## Recipe: Chocolate Berry Everything Cookies

### Ingredients

- 1/2 cup Sugar
- 1/2 cup firmly packed Brown Sugar
- 1/2 cup softened margarine or butter
- 1/2 cup Choc Berry Everything (or substitute peanut butter)
- 2 tablespoons Milk
- 1 teaspoon Vanilla
- 1 Egg
- 1 3/4 cups Flour
- 1 teaspoon Baking Soda
- 1/2 teaspoon Salt



### Directions

- Heat oven to 375 F.
- In large bowl, beat sugar, brown sugar, and margarine until light and fluffy.
- Add Choc Berry Everything, milk, vanilla, and egg. Blend well.
- Add flour, baking soda and salt. Mix well.
- Shape dough into 1-inch balls. Place 2 inches apart on ungreased cookie sheets.
- Flatten in crisscross pattern with fork.
- Bake at 375F for 10-12 minutes or until golden brown.
- Immediately remove from cookie sheets.

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