

## Chocolate Zebra Cookies

1 c. butter

1 c. brown sugar

Begin to melt the butter in a small sauce pan. Add the brown sugar and heat over medium high heat until the mixture just begins to simmer. Remove from heat. Pour the mixture into the bowl of your mixer. Mix in  $\frac{3}{4}$  c. granulated sugar.

1 tsp. vanilla

$\frac{3}{4}$  tsp. salt

1 tsp. baking soda

Stir into the hot mixture, allowing it to cool slightly.

Add two eggs and beat into the mix. You can temper the eggs first by breaking the eggs into a separate container and adding in a bit of the hot mixture and beat in quickly by hand. Then, add the eggs to the bowl and beat until smooth.

Add  $2\frac{3}{4}$  c. all purpose flour and begin blending on low speed and then speed up as the flour is incorporated.

Next add a 12 oz. bag of jumbo chocolate chips and blend into the mixture. The chocolate will begin to melt, making a streaky, zebra effect on the cookies.

Scoop onto a parchment lined cookie sheet and bake at 350° F. for 10 minutes.

Makes about 3 dozen cookies.