

If you give a mouse a cookie, he's going to ask for a glass of milk to go with it, and that's a great idea because it turns his treat into a delicious dairy snack!

Ask an adult to help you make your own chocolate chip cookies using this recipe and enjoy them with an ice-cold glass of milk while you read this story together. Just be sure to check the mirror when you're done to make sure you don't have a milk mustache!

## Chocolate Chip Cookies and Milk

## **INGREDIENTS:**

2 ¼ cups all-purpose flour

½ cup uncooked oats

- 1 tsp. baking soda
- 1 cup salted butter, softened
- 34 cup white granulated sugar
- ¾ cup brown sugar
- 1 tsp. vanilla extract
- 2 eggs
- 1 12-oz. bag semi-sweet chocolate chips

## DIRECTIONS:

- 1 Preheat the oven to 365 degrees.
- 2 In a small bowl, combine the flour, oats, and baking soda. Set aside.
- In a large bowl, combine the softened butter, white sugar, brown sugar, and vanilla until blended with a hand mixer.
- 4 Add the eggs and continue to mix until well combined.
- Gradually add in the flour mixture until combined.
- 6 Add the chocolate chips and stir until evenly mixed.
- 7 Roll dough into ½ inch balls and place them on a cookie sheet lined with parchment paper about 1½ inches apart. Bake for 10-12 minutes or until golden brown. Let stand about 1 minute before moving to cooling rack.

