



## Pecan Double Chocolate Chip Cookies

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**Supersedes** xx

**Target Time** 25 minutes

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**Pre-Checks**

Obtain all ingredients and cooking utensils

**Tools and Materials Required**

Quantity	Description	Step
1	cup margarine or butter-flavored spread	
3/4	cup packed brown sugar	
1/4	cup granulated sugar	
1	teaspoon vanilla	
1	egg	
2	cups all-purpose flour	
1/2	teaspoon baking soda	
1/2	teaspoon salt	
2	cups chopped pecans, toasted and cooled completely	
1	cup white baking chips	
1	12 oz. bag semisweet chocolate chips (2 cups)	

**Key Reminders**

Yields 4 dozen cookies

**Steps**

1. Heat oven to 375 degrees F.

2. Mix ingredients.

2.1 Beat margarine and sugars in large bowl with electric mixer on medium speed 4 minutes.

2.2 Beat in vanilla and egg.

2.3 Beat in flour, baking soda and salt on low speed.

2.4 Stir in pecans and chips.

3. Form cookie dough.

3.1 Drop dough by rounded tablespoonfuls about 2 inches apart onto ungreased cookie sheet.

4. Bake cookies.

4.1 Bake 8 to 10 minutes or until edges are golden.

**Visual Support**

Cookies

**Supplemental Information**

Cookies

