



# JACK-JACK'S COOKIE NUM NUM RECIPE

When Jack-Jack gets riled up and transports himself to another dimension, nothing tempts him back home quite like these classic chocolate chip cookies. Try making these yourself and see how quickly your little ones appear.

## COOKIE NUM NUM

### INGREDIENTS

- 2 1/4 cups all-purpose flour
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 1 1/2 teaspoons vanilla extract
- 1 cup butter (softened)
- 3/4 cup sugar
- 3/4 cup brown sugar (packed)
- 2 large eggs
- 2 cups semi-sweet chocolate chips

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### DIRECTIONS

(Makes about 4 dozen cookies)

- Heat oven to 375 F
- In a bowl, combine the flour, baking soda and salt.
- In a large mixing bowl, beat butter, sugar, brown sugar and vanilla extract at medium speed until creamy.
- Add eggs one at a time. Mix on low speed until each are incorporated.
- Gradually blend dry mixture into wet mixture. Once mixed, stir in the chocolate chips gently.
- Drop by tablespoon onto ungreased baking sheets.
- Bake for 9 to 11 minutes or until golden brown.
- Cool on baking sheets for a few minutes then transfer to a wire rack to cool completely.

# BOB'S INCREDIBLE WAFFLES



When Bob is charged with keeping an eye on the kids, he relies on this *incredible* waffle recipe that he knows is a sure hit. Make these for your little ones to get their morning off to a great start.

## BOB'S INCREDIBLE WAFFLES

### INGREDIENTS

- 1 cup all-purpose flour
- 1/2 cup sugar
- 1/4 teaspoon baking soda
- 1/2 teaspoon baking powder
- 1/4 cup cornstarch
- 1/2 teaspoon salt
- 1 cup buttermilk
- 1/3 cup unsalted butter (melted)
- 1 large egg
- 1 teaspoon vanilla extract

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### DIRECTIONS

(Makes about 4 large waffles)

- Separate the egg yolk from the egg white.
- In a medium bowl beat the egg white until stiff peaks form.
- In another large bowl, mix the dry ingredients: flour, baking soda, baking powder, cornstarch, sugar and salt.
- Add the wet ingredients: buttermilk, melted butter, egg yolk and vanilla extract. Stir to combine but leave batter lumpy.
- Carefully fold the beaten egg white into the batter just until combined. Let the mixture sit for 30 minutes.
- Heat up your waffle iron and cook according to your waffle iron's directions until golden brown and crispy.
- Enjoy immediately with butter and syrup.