

ITSY BITSY TEDDY BEAR'S ADVENTURE™

Story by Marilyn Van Wagoner

Makes 2 dozen Adventure Cookies

1	stick softened butter
1	egg, room temp
1/4 tsp	vanilla
1/2 cup	white sugar
1/2 cup	brown sugar
1/2 tsp	baking soda
1 cup	whole wheat flour
1/2 cup	dark chocolate chips
1/2 cup	dried blueberries

1. COMBINE LIQUIDS:

Preheat oven to 375°

Put stick of butter in mixing bowl and stir until creamy.

Add 1 egg and 1/4 tsp vanilla and stir.

2. ADD SUGARS:

Stir in 1/2 cup white sugar and then 1/2 cup brown sugar.

3. ADD DRYs:

Stir in 1/2 tsp baking soda.

Stir in flour with two spoons, 1/2 cup, 1/2 cup.

4. ADD GOODIES:

Fold in 1/2 cup chocolate chips and 1/2 cup blueberries.

5. DROP COOKIES:

These are called drop cookies which means they are best baked immediately. Using a tablespoon, drop some cookie dough on a baking sheet about two inches apart.

6. BAKE 375°

Bake for ten minutes until golden brown.



“Very early in the morning, when Mama and Papa Teddy Bear and the rest of the village were fast asleep, Itsy, Bitsy, Teddy Bear Willie stuffed his pockets full of cookies and set out on his quest.”