ASTRO
Chocolate Chip Constellations (pan cookies)

9 pm Mid-April

10 pm Mid-July
2 1/4 cups all purpose flour
1 teaspoon baking soda
1 teaspoon salt
1 cup butter, softened
3/4 cup sugar
3/4 cup firmly packed brown sugar
1 teaspoon vanilla extract
2 eggs
2 cups (one 12-oz. package) semisweet chocolate morsels
1 cup chopped nuts (optional)

★ Preheat oven to 375 degrees F.
★ In small bowl, combine flour, baking soda and salt; set aside. In large bowl, combine butter, sugar, brown sugar and vanilla extract; beat until creamy. Beat in eggs. Gradually add flour mixture. Stir in nuts and chocolate morsels, reserve 1/2 cup to make constellations.
★ Spread into greased 15 1/2 x 10 1/2 x 1-inch baking pan. Smooth top so no chocolate morsels show.
Arrange 1/2 cup of reserved chocolate morsels to make constellations of the season (Follow the templates).
★ Bake at 375 degrees F for 20-25 minutes. Cool; cut into 2” squares or divide by constellation for giant cookies.