



REG'S
KITCHEN
MAY. 8,
2026

Joan's Best Ever Chocolate Chip Cookies (June, 2000)

SERVINGS: 20 - 40 gram cookies

PREP TIME: 25

COOKING TIME: 15 per batch

Ingredients

Bowl #1:

1 C butter
2 C packed brown sugar
2 eggs
1 tsp vanilla

Bowl #2

2 C flour
1 tsp baking powder
½ tsp baking soda
2 C rolled oats
2 C chocolate chips
¾ C coconut

Instructions

- **Mixing:** Mix bowls 1 and 2 separately. Then add Bowl 2 into Bowl 1 using a mix master if available
- **Make dough balls:** I weigh the dough and make as many 40 gram dough balls as I can. Place them on a sheet of parchment paper on a cookie sheet. Leave a small amount of space between the cookies as they expand a little.
- **Press:** Using a fork dipped in a bowl of water, press the dough balls down until the cookies are flattened but still relatively thick.
- **Bake:** Heat the oven to 350 and cook the cookies for about 13 minutes (15 for 50 gram cookies)
- **Note:** This recipe is from a very special caregiver at Queen Alexandra Centre for Children's Health. He used to bake these cookies sometimes on Thursday mornings with the "kids" and then share them with all the staff! You can imagine the delicious smells around the halls of the building all morning as a result!
- **Tips** - The dough must be quite stiff otherwise the cookies will flatten out