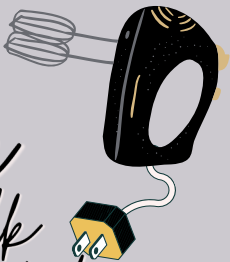


let's
bake
& talk
real estate



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REALTY**ONE**GROUP
FOX

Easy Kitchen Conversion Chart

1 GALLON:

4 QUARTS
8 PINTS
16 CUPS
128 OUNCES
3.8 LITERS

1 QUART:

2 PINTS
4 CUPS
32 OUNCES
.95 LITERS

1 PINT:

2 CUPS
16 OUNCES
480 ML

1 CUP:

16 TBSP
1/2 PINT
8 OUNCES
240 ML

1/4 CUP:

4 TBSP
12 TSP
2 OUNCES
60 ML

1 STICK BUTTER:

1/2 CUP
1/4 LB

1 TBSP:
3 TSP
1/2 OUNCE
15 ML

Seidi's Secret Chocolate Chips Cookie Recipe

INGREDIENTS

8 TABLESPOONS OF SALTED BUTTER
1/2 CUP WHITE SUGAR (I LIKE TO USE RAW CANE SUGAR
WITH A COARSER TEXTURE)
1/4 CUP PACKED LIGHT BROWN SUGAR
1 TEASPOON VANILLA
1 EGG
1 1/2 CUPS ALL PURPOSE FLOUR
1/2 TEASPOON BAKING SODA
1/4 TEASPOON SALT (BUT I ALWAYS ADD A LITTLE EXTRA)
3/4 CUP CHOCOLATE CHIPS (I USE A COMBINATION OF
CHOCOLATE CHIPS AND CHOCOLATE CHUNKS)

DIRECTIONS

1. PREHEAT THE OVEN TO 350 DEGREES.
MICROWAVE THE BUTTER FOR ABOUT 35
SECONDS TO JUST BARELY MELT IT. IT
SHOULD BE ALMOST ENTIRELY IN LIQUID
FORM.
2. USING A STAND MIXER OR ELECTRIC BEATERS,
BEAT THE BUTTER WITH THE SUGARS UNTIL
CREAMY. ADD THE VANILLA AND THE EGG; BEAT
ON LOW SPEED UNTIL JUST INCORPORATED - 10-
15 SECONDS OR SO
(IF YOU BEAT THE EGG FOR TOO LONG, THE COOKIES WILL BE STIFF)

3. ADD THE FLOUR, BAKING SODA, AND SALT. MIX
UNTIL CRUMBLES FORM. USE YOUR HANDS TO
PRESS THE CRUMBLES TOGETHER INTO A DOUGH.
IT SHOULD FORM ONE LARGE BALL THAT IS EASY
TO HANDLE (RIGHT AT THE STAGE BETWEEN
“WET” DOUGH AND “DRY” DOUGH). ADD THE
CHOCOLATE CHIPS AND INCORPORATE WITH YOUR
HANDS.

4. ROLL THE DOUGH INTO 12 LARGE BALLS (OR 9 FOR
HUGELY AWESOME COOKIES) AND PLACE ON A COOKIE
SHEET. FREEZE FOR 15 MINUTES. BAKE FOR 9-11 MINUTES
UNTIL THE COOKIES LOOK PUFFY AND DRY AND JUST
BARELY GOLDEN.

WARNING, FRIENDS: DO NOT OVERBAKE. THIS
ADVICE IS PROBABLY WRITTEN ON EVERY COOKIE
RECIPE EVERYWHERE, BUT THIS IS ESSENTIAL FOR
KEEPING THE COOKIES SOFT. TAKE THEM OUT EVEN
IF THEY LOOK LIKE THEY'RE NOT DONE YET (SEE
PICTURE IN THE POST). THEY'LL BE PALE AND
PUFFY.

LET COOL AND EAT!