

# Jack-Jack's Cookie Num Nums Taste-Alike Recipe

From somewhereinparticular.com

- 1 1/3 cups butter
- 1 cup brown sugar
- 1 cup white sugar
- 2 eggs
- 1/2 teaspoon salt
- 1 teaspoon baking soda
- 2 teaspoons vanilla
- 3 cups flour
- 1 package or 2 cups semi-sweet chocolate pieces, divided.



Cream the butter and sugar together. Add the egg, baking soda, salt, and vanilla, and mix thoroughly. Next, add the flour but don't over-mix because that changes the texture. Finally, reserve 2/3 of a cup of pieces for later, add the remaining chocolate chunks, and mix just enough to get them fairly evenly distributed. Age the dough in the refrigerator for 48 hours or until you can't wait any longer, whichever comes first.

Before you bake refrigerated dough, let sit at room temperature 20 to 30 minutes. Put about 2/3 of a cup of dough into your 4 inch baking cups. Flattened the dough balls so they more or less filled the cup. Sprinkle with some of your reserved chocolate chunks. Bake the cookies for about 17-20 minutes at 350 degrees or until they are browning but not turning dark.

<https://somewhereinparticular.com/2018/08/08/bake-your-own-jack-jacks-cookie-num-nums/>