

ONE BIG COOKIE

INGREDIENTS:

- 1 1/3 all-purpose flour
- 1 t baking powder
- 1/2 t cinnamon
- 1/4 t cream of tartar
- 1/2 t kosher salt
- 1/2 cup brown sugar
- 1/2 cup granulated sugar
- 1/2 cup (1 stick) butter, softened
- 1 large egg
- 1 1/2 t vanilla extract
- 1 cup chocolate chips
- sprinkles

DIRECTIONS:

1. Preheat oven to 350°F. Line the bottom of a 9" round cake pan with parchment paper.
2. In a medium bowl whisk together the flour, baking powder, cinnamon, cream of tartar and salt. In another medium bowl using an electric mixer cream together the butter and sugars. When combined add the egg and vanilla and mix until blended together nicely.
3. Add the flour mixture and stir until mixed completely. Stir in 1 cup chocolate chips. Spread batter in the bottom of the prepared pan, evening it with a spatula. Bake for 20-25 minutes or until a toothpick or cake tester comes out clean when inserted in the center. Let the pan cool completely before lifting the bars out of the pan with the parchment paper. Drizzle with additional chocolate and top with sprinkles. Slice into wedges.