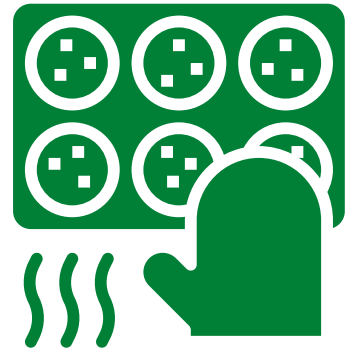


# NO BAKE COOKIES



## No bake recipes are perfect for summer!

Baking in the summer can be a challenge because heating up an oven warms the whole apartment or house which, in the summer, can make a space way too hot! By making these quick no bake cookies, you can keep your space cool while making a sweet treat!



**FUN FACT!**  
NO BAKE ENERGY SAVINGS

**These cookies don't use an oven.** If you were to make a similar cookie recipe that required the use of an electric oven once a week for a year, you would be using about 4.8 KWhs and paying around \$30 per year. That's enough to buy a lot of cookies!

You may notice that this is a no bake recipe. In general, it's great to avoid oven use if possible because it uses energy in the form of gas or electricity. Reducing the amount of time that you're spending with the oven on can have a huge effect on your energy use, electricity, and gas bills.

For more activities and information visit [REvUpTheFun.org](http://REvUpTheFun.org) and  [\(207\) 753-6626](http://(207) 753-6626) [conservemaineenergy.org](http://conservemaineenergy.org)



[info@conservemaineenergy.org](mailto:info@conservemaineenergy.org)



# LET'S GET MIXING!

## Materials:

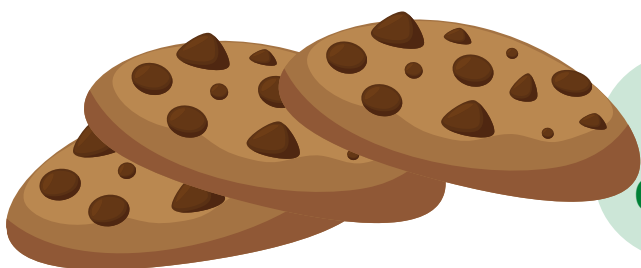
- Mixing bowl
- Spoon
- Measuring cups/spoons

## Ingredients:

- 1 cup all-purpose flour
- 1/2 cup unsalted butter, softened
- 1/2 cup packed light brown sugar
- 3 Tbsp granulated sugar
- 1/4 tsp salt
- 1 1/2 Tbsp water,  
then more as needed
- 1/2 tsp vanilla extract
- 1/2 cup mini semi-sweet  
chocolate chips

# INSTRUCTIONS:

1. Add butter, brown sugar and granulated sugar to a medium mixing bowl. Sprinkle salt evenly over.
2. Using a spoon, whip together until pale and fluffy- this takes some elbow grease!
3. Mix in 1 1/2 Tbsp water and the vanilla extract.
4. Add in flour and blend just to combined, while adding milk 1/2 Tbsp at a time to thin if needed.
5. Using a rubber spatula, fold in chocolate chips.
6. Shape dough into balls and flatten to form cookies.
7. Store cookie dough in the refrigerator (note that it will harden up once chilled because the butter will solidify, you can let it rest at room temperature if desired).



**YOU JUST MADE NO-BAKE  
CHOCOLATE CHIP COOKIES!**

