

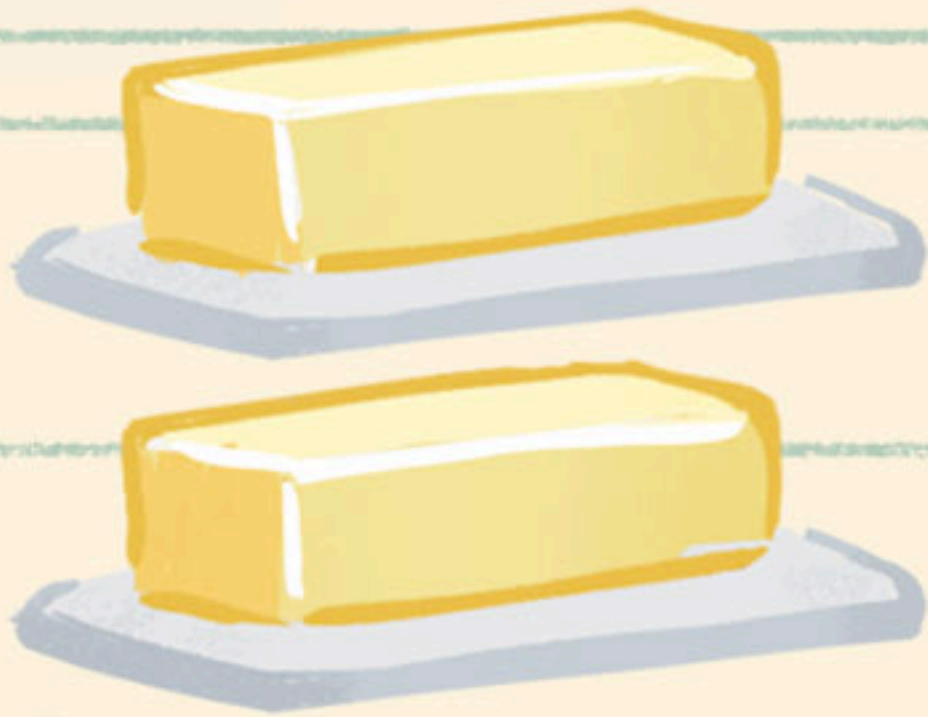
JACK-JACK'S
NUM NUM



COOKIE
RECIPE

BY MARYLOU JASO, PIXAR PASTRY CHEF

INGREDIENTS



1 CUP BUTTER
(2 STICKS)



1 $\frac{1}{4}$
CUP
BROWN SUGAR



1 EGG



1 $\frac{1}{4}$ CUP
SUGAR



1 YOLK



1t SEA SALT



1t VANILLA
EXTRACT



1t BAKING
SODA



2 $\frac{1}{4}$ CUPS
FLOUR



1 CUP
CHOCOLATE
CHIP

BROWN BUTTER



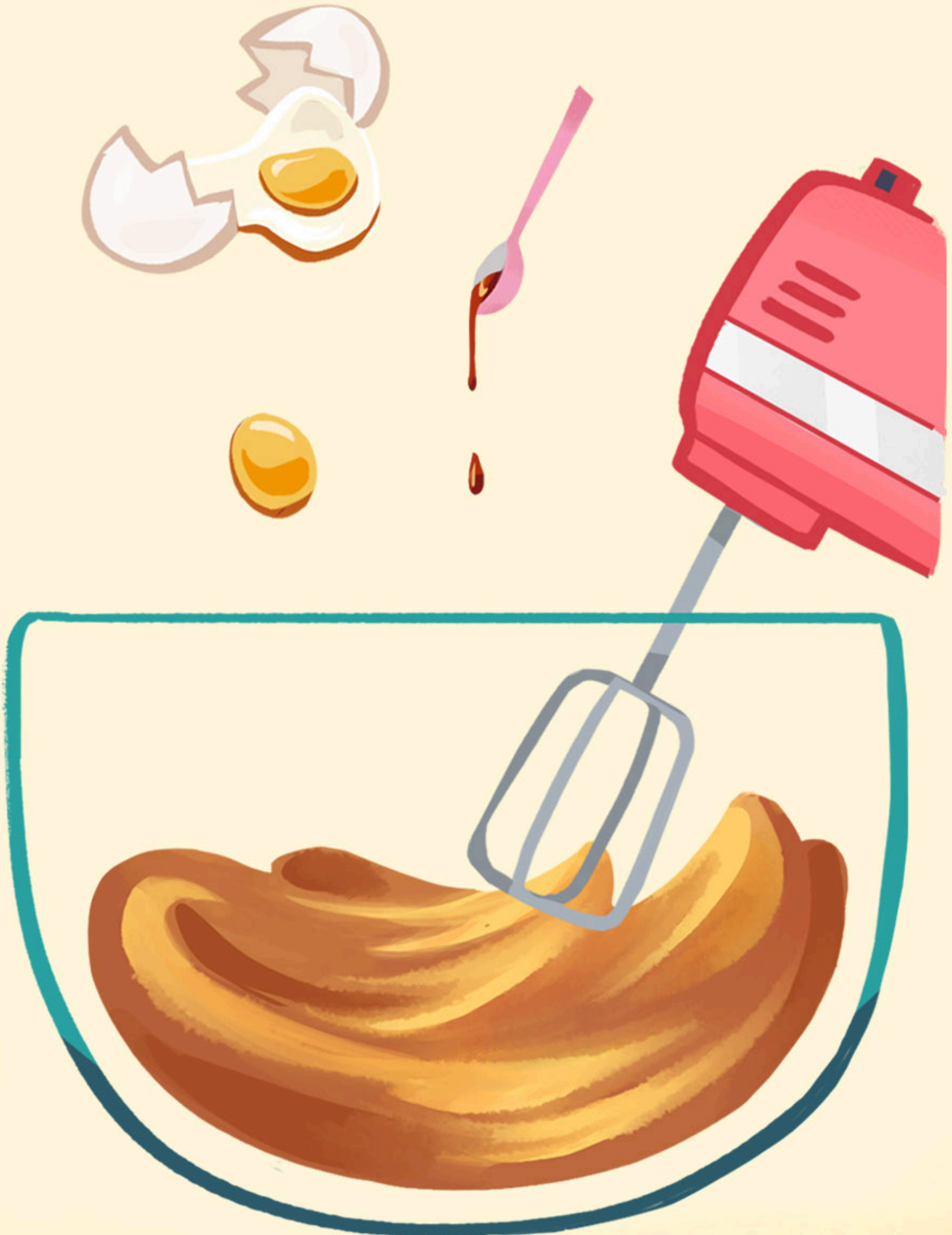
AND LET IT COOL
UNTIL IT BEGINS TO
SOLIDIFY

CREAM BUTTER,
SUGARS AND SALT



IN A MIXING BOWL
UNTIL LIGHT AND FLUFFY

MIX IN WHOLE EGG,
EGG YOLK, AND VANILLA.

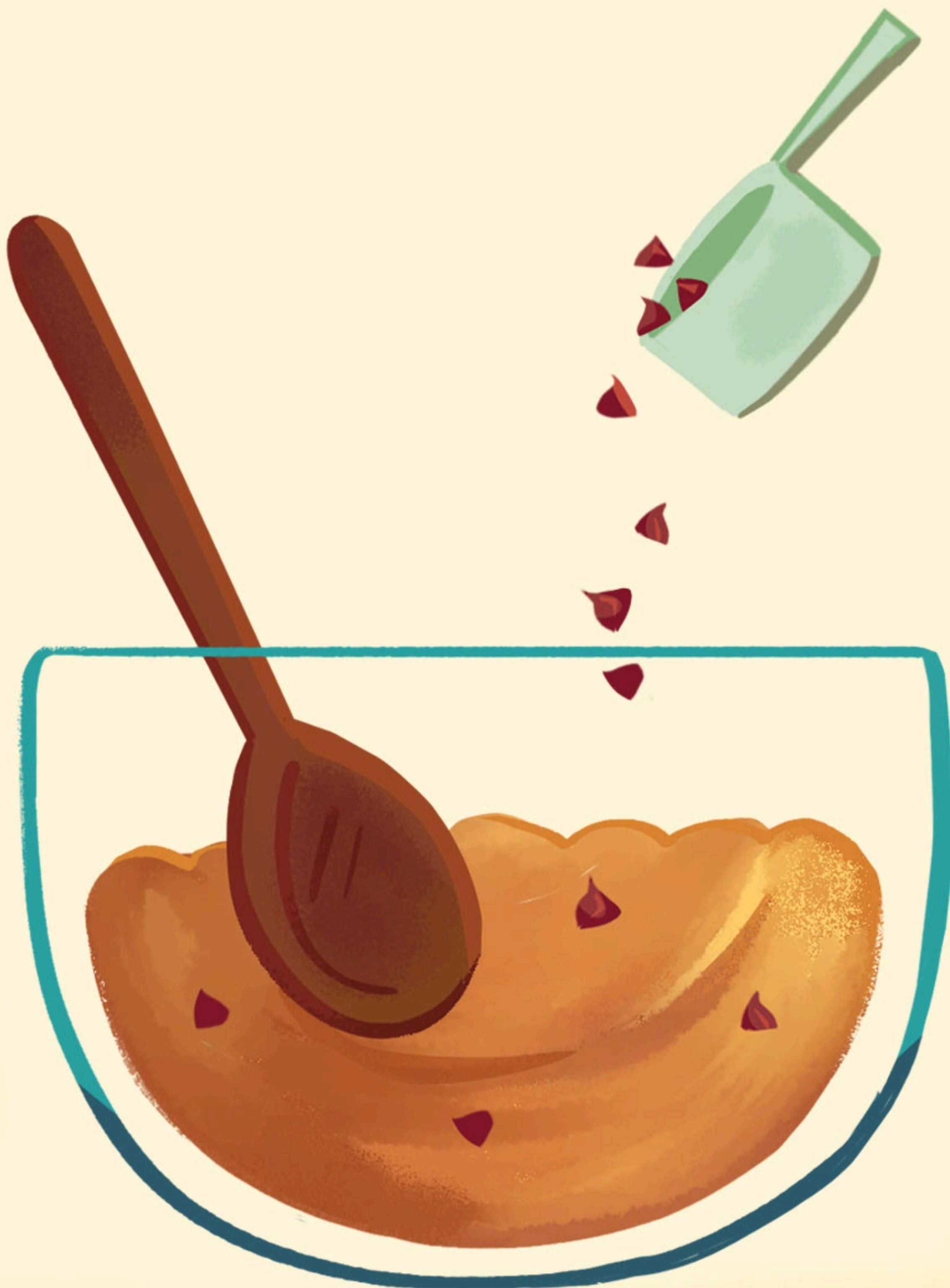


COMBINE DRY
INGREDIENTS



AND MIX TO THE BATTER

ADD
CHOCOLATE CHIPS



SCOOP INTO BALLS
AND CHILL THOROUGHLY



AT LEAST AN HOUR,
PREFERABLY OVERNIGHT.

BAKE AT 350° FOR
7-10 MINUTES UNTIL
GOLDEN BROWN ON EDGES



BUT STILL SOFT
IN THE CENTER.

