



Hi friends and foodies, and welcome to Taylor Thyme Season 2!

Some notes before we get started:

- For this recipe we used a stand mixer with the paddle/whisk attachment but mixing by hand will work just fine (except for the ice cream, you definitely want to use a mixer for this!)
- Baking is a fun adventure for all ages, but kids should always have adult supervision when in the kitchen.
- All ingredients should be used at room temperature.

You will need the following ingredients:

- 1 Pint Homestead Creamery Heavy Cream
- 2 cups Sweetened Condensed Milk
- 2 tbsp Vanilla Bean Paste
- 2 1/4 cups all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon salt
- 1 cup (2 sticks) butter, softened
- 3/4 cup granulated sugar
- 3/4 cup packed brown sugar
- 1 teaspoon vanilla extract
- 2 large eggs
- 2 cups Semi-Sweet Chocolate Chips



For the Chocolate Chip Cookie

1. With an electric mixer, beat butter and sugars until light and fluffy. Stir in vanilla. Gradually beat eggs and vanilla extract until well mixed.
2. Mix together your flour, baking soda and salt. Slowly add into the electric mixer.

3. Stir in the chocolate chips by hand. Spoon chocolate chip cookie mixture into tiny round baking pans. Feel free to add more chocolate chips into the center for a nice chocolatey center.
4. Bake at 350 degrees for 15-20 minutes.

For the homemade Ice Cream:

1. With the whisk attachment on the mixer, whip up heavy cream until medium/hard peaks are formed.
2. Stir in by hand the sweetened condensed milk until well mixed together.
3. On low speed for the mixer, stir in vanilla bean paste until mixed together.
4. Freeze for 6-8 hours or overnight.

Serve a scoop of your homemade ice cream with your chocolate chip cookie!
Enjoy!

Be sure to visit Homestead Creamery for any of your dairy/ice cream needs!