

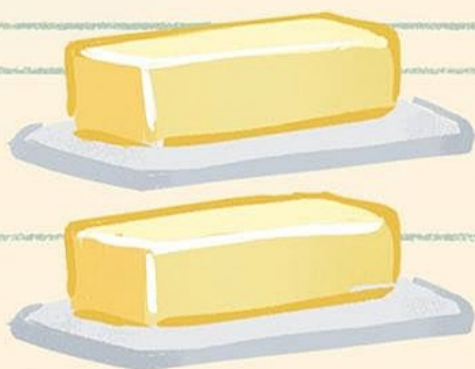
JACK-JACK'S  
NUM NUM



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



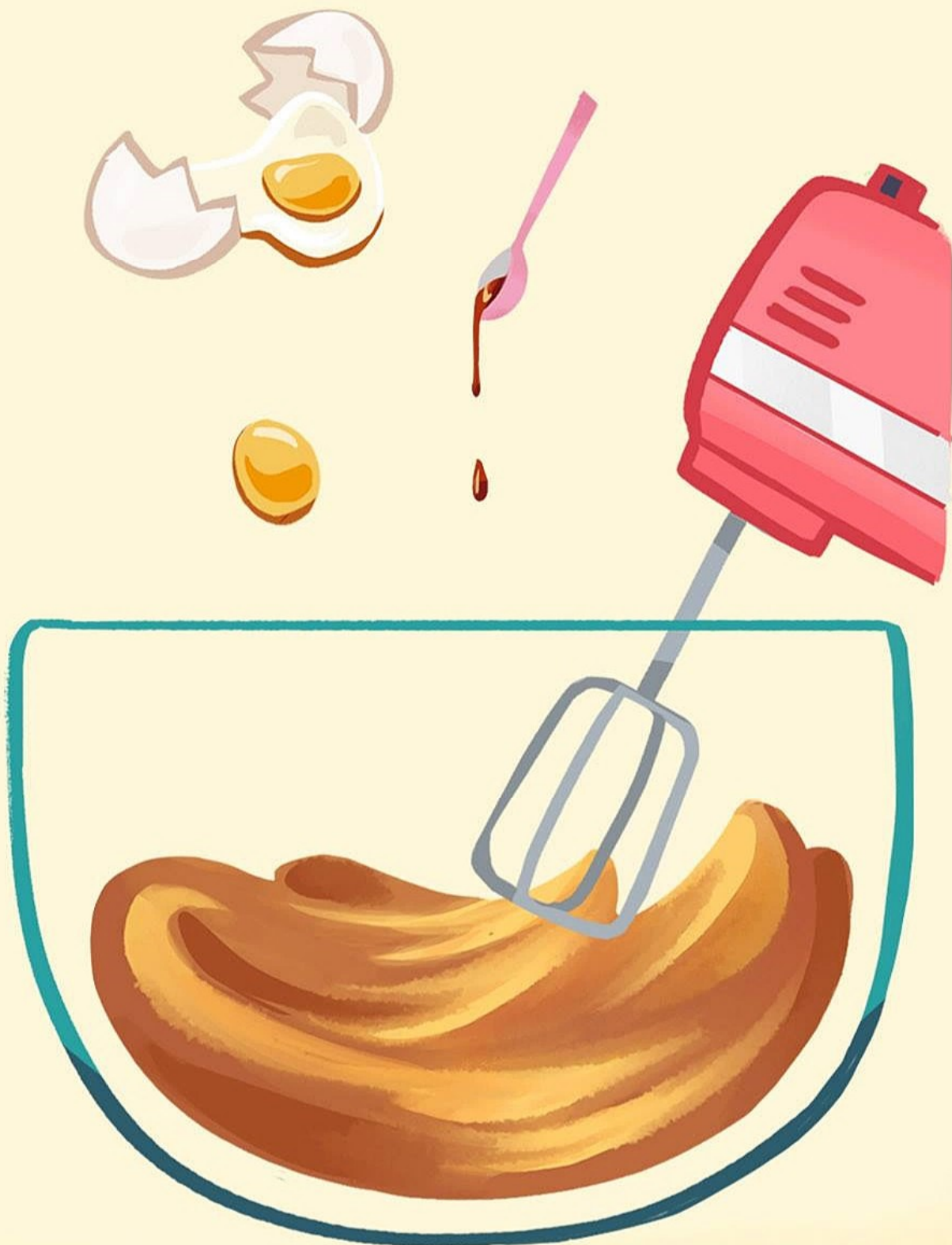
AND LET IT COOL  
UNTIL IT BEGINS TO  
SOLIDIFY

CREAM BUTTER,  
SUGARS AND SALT



IN A MIXING BOWL  
UNTIL LIGHT AND FLUFFY

MIX IN WHOLE EGG,  
EGG YOLK, AND VANILLA.

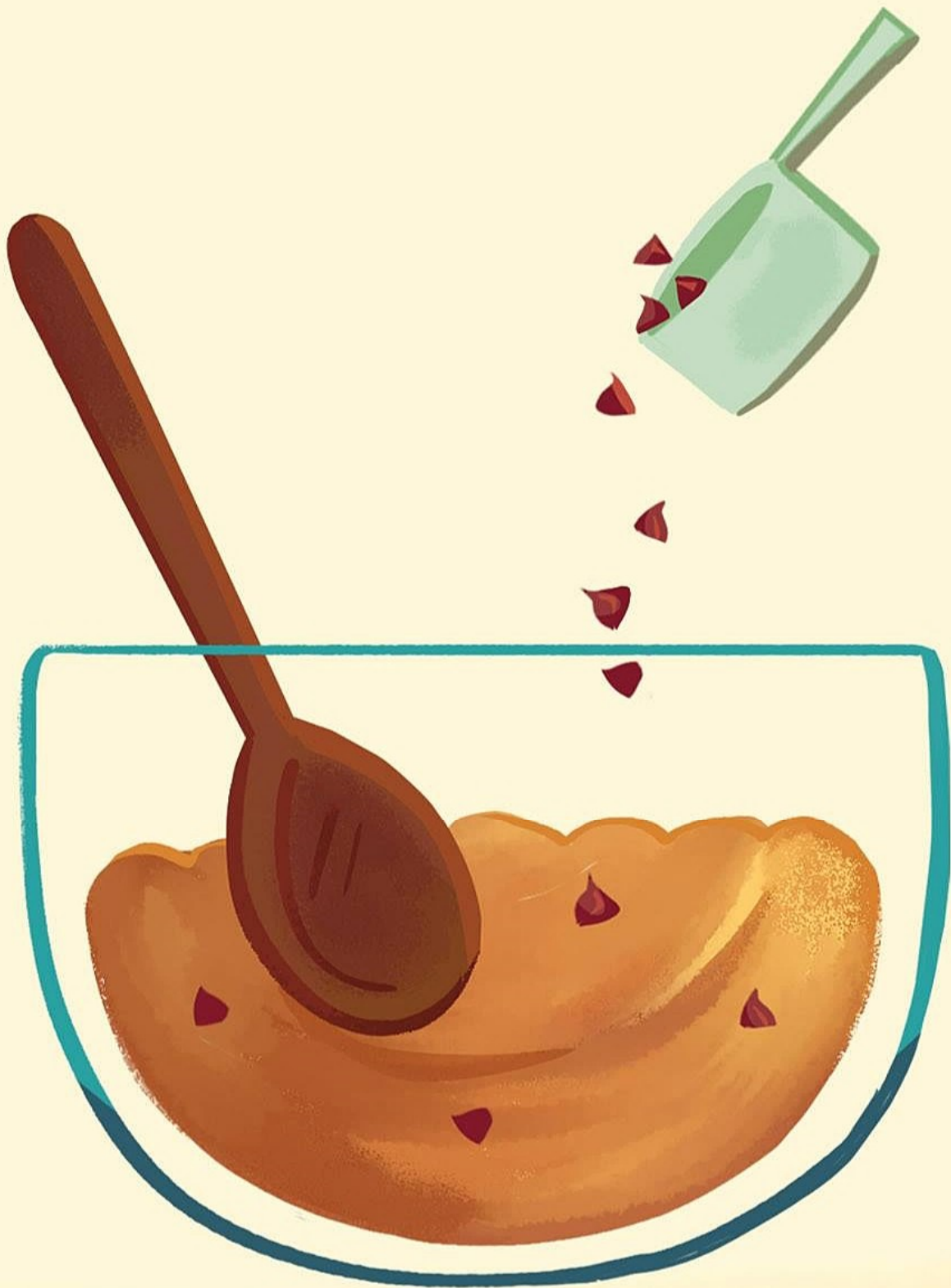


COMBINE DRY  
INGREDIENTS



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.

