

“Straight” cookies

Double-chocolate cookies beloved by generations of Cornellians



Ingredients:

1 cup (2 sticks) unsalted butter,
or margarine
1 cup granulated sugar
 $\frac{3}{4}$ cup light brown sugar
1 teaspoon salt
1 teaspoon vanilla extract
3 large eggs
 $2\frac{1}{2}$ cups all-purpose flour
1 teaspoon baking soda
 $\frac{1}{3}$ cup cocoa powder
 $\frac{1}{4}$ cup powdered milk
 $1\frac{1}{2}$ cup semi-sweet chocolate chips

Directions:

1. Preheat oven to 350 °F.
2. Cream the butter or margarine with the sugars, and salt.
3. Add vanilla extract, and beat in one egg at a time.
4. Combine the remaining dry ingredients in a separate bowl.
5. Add dry ingredients to wet, and then mix in chocolate chips.
6. Spoon batter onto cookie sheets lined with parchment paper, or silicone liners.
7. Bake for 12 minutes, remove from the oven when still soft.
8. Cool before transferring. Reminisce about “Straight Breaks.”

Adapted from a Cornellians recipe shared by Joe Wilensky and Beth Saulnier

“Best chocolate chip cookies of all time”

A classic for a reason, from a Hotelie TikTok star



Ingredients:

1 cup (2 sticks) unsalted butter
1 cup dark brown sugar
 $\frac{1}{2}$ cup granulated sugar
2 eggs + 1 egg yolk
1 tablespoon vanilla
 $2\frac{1}{4}$ cups flour
1 teaspoon baking soda
1 teaspoon salt
1 cup chocolate chips
1 cup of chocolate chunks

Directions:

1. Heat butter in a saucepan on medium heat until butter browns, around five minutes. Let cool to room temperature
2. Cream the cooled butter with the sugars until fluffy.
3. Beat in the eggs and egg yolk, add the vanilla, and mix in dry ingredients.
4. Chop chocolate chunks, mix chips and chunks into the dough.
5. Scoop cookie dough onto cookie sheets lined with parchment paper, or silicone liners and chill for 2+ hours.
6. Set the oven to 350 °F and bake for 12 minutes until golden brown.
7. Finish with a sprinkle of Celtic sea salt.

Adapted from a recipe shared on Instagram by Matthew Merrill '26.

Recipe: _____ Servings: _____

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