

# Razzamataz Cookies

## Ingredients

1 stick	butter at room temperature
1/2 cup	butter flavor Crisco
1 cup	firmly packed brown sugar
2/3 cup	baker's sugar
1 tsp	vanilla
2	eggs
1 tsp	salt
1-1/4 tsp	baking soda
4 ounces	raspberry cocoa mix (about 1/2 cup)
3 cups	bread flour
2-3 cups	white chocolate chips



## Cream

Butter, Crisco, and sugars

## Beat In

Vanilla and eggs

## In a SEPARATE bowl mix together

Salt, soda, cocoa mix, and flour

## Add In

Flour mixture slowly until incorporated

Chocolate chips

## Chill Out

Chill in refrigerator about an hour

## Scoop and Bake

Use medium scoop

Bake at 350 degrees for about 11 minutes

## Cool

About 2 minutes before removing from sheet

## Eat!

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