***Sweet Genius!***

Golden Sugar Cookies

3 cups flour

1 tsp baking powder

1 tsp baking soda

Pinch of salt

1 cup margarine or butter

2 eggs

1 ½ cups sugar

1 tsp vanilla

Directions:

* Combine dry ingredients and cut butter in until mixture is crumbly
* In a separate bowl beat the eggs and add sugar and vanilla until light and fluffy
* Combine ingredients and stir by hand until dough forms
* Refrigerate, roll , cut into shapes then place on ungreased cookies sheet and bake for 6-11 minutes at 375 degrees F

***SECRET INGREDIENTS: APPLES AND CHOCOLATE CHIPS***

**Rules:**

* Each team gets a copy of the recipe and must make it to the best of their ability
* The first secret ingredient is introduced at the beginning of the battle and MUST be used
* The second secret ingredient is introduced at the half way point and MUST also be used
* Chefs get only 1 hour to create their masterpieces and present them to the judges
* They are marked on:
	+ **Creativity:** the originality of their ideas
	+ **Technique:** teamwork, cleanliness and applying what they have learned
	+ **Taste:** need we say more!

***ALLER CUISINE!***