

Bureaucrat's Guide to Chocolate Chip Cookies

For those government employees and bureaucrats who have problems with standard recipes, here's one that should make the grade—a classic version of the chocolate chip cookie, translated for easy reading.

Total lead time

35 minutes

Inputs

1 cup packed brown sugar	1 cup chopped walnuts or pecans
½ cup granulated sugar	1 ½ teaspoons vanilla
½ cup softened butter	2 ½ cups all-purpose flour
½ cup shortening	1 teaspoon baking soda
2 eggs	½ teaspoon salt
12 oz pkg semi-sweet chocolate chips	

Guidance

After procurement actions, decontainerize inputs. Perform measurement tasks on a case-by-case basis. In a mixing-type bowl, impact heavily on brown sugar, granulated sugar, softened butter and shortening. Coordinate the interface of eggs and vanilla, avoiding an overrun scenario to the best of your skills and abilities.

At this point in time, leverage flour, baking soda and salt into the aforementioned mixing-type bowl and aggregate. Equalize with prior mixture and develop intense and continuous liaison among inputs until well-coordinated. Associate key chocolate and nut subsystems and execute stirring operations.

Within this time frame, take action to prepare the heating environment for throughput by manually setting the oven baking unit by hand to a temperature of 375 degrees Fahrenheit (190 degrees Celsius). Drop mixture in an ongoing fashion from a teaspoon implement onto an ungreased OGCCU sheet (*see below*) at intervals sufficient enough apart to permit total and permanent separation of throughputs to the maximum extent practicable under operating conditions.

Position OGCCU sheet in a bake situation and surveil for eight to 10 minutes or until cooking action terminates. Initiate coordination of outputs within the cooling rack function. Containerize, wrap in red tape and disseminate to authorized staff personnel on a timely and expeditious basis.

Output

Six dozen Official Government Chocolate Chip Units (OGCCUs).