

# GOOD CITIZENSHIP

## Calling On Bakers To Help Hungry Children

(NAPSA)—Americans are gearing up for an annual event aimed to help hungry children.

Designed to ensure that the 12 million children in America at risk of hunger have the food they need to learn, grow and thrive, this year's Share Our Strength Great American Bake Sale will mark the fourth time the event has been held.

Share Our Strength, one of the nation's leading organizations working to end childhood hunger in America, is encouraging everyone—individuals, students, faith-based, community and business leaders—to organize a bake sale.

Funds raised are granted to local organizations that work to increase participation by low-income children in summer and after-school feeding programs and to support nutrition education programs for low-income families.

Bake sales are fun, easy to organize and can be in a variety of forms: from a July 4th theme to pie-eating contests or baking competitions. If you're short on time you can still participate by hosting a virtual bake sale.

To find out more, visit [www.GreatAmericanBakeSale.org](http://www.GreatAmericanBakeSale.org).

Here is a suggested recipe to use in your bake sale, from Food Network, the national television partner of Share Our Strength's Great American Bake Sale.

### Chocolate Chip Cookies

*From Food Network Kitchens*

- ¾ cup packed dark brown sugar**
- ¾ cup sugar**
- 2 large eggs**
- ½ cup canola oil**
- 1 teaspoon pure vanilla extract**
- 1 cup all-purpose flour**
- 1 cup whole wheat pastry flour**
- ¾ teaspoon baking soda**
- 1 teaspoon fine salt**
- 6 ounces semisweet chocolate chips or chunks**



**4 ounces dried cranberries or dried cherries**

**1. Evenly position 2 racks in the middle of the oven and preheat to 375 degrees F. Line 2 baking sheets with parchment paper or silicon sheets. (If you only have 1 baking sheet, let it cool completely between batches.)**

**2. Whisk the sugars, eggs, oil and vanilla in a large bowl until smooth.**

**3. Whisk the flours, baking soda and salt in another bowl. Stir the dry ingredients into the wet ingredients with a wooden spoon; take care not to overmix. Stir in the chocolate chips or chunks and dried fruit.**

**4. Scoop heaping table-spoons of the dough onto the prepared pans. Wet hands slightly and roll the dough into balls. Space the cookies about 2 inches apart on the pans. Bake until golden but still soft in the center, about 12 to 15 minutes, depending on how chewy or crunchy you like your cookies. Transfer hot cookies with a spatula to a rack to cool. Serve.**

**Store cookies in a tightly sealed container for up to 3 days.**

*Yield: 26 cookies*

*Prep Time: 20 minutes*

*Cook Time: 15 minutes*

*Ease of preparation: easy*

*Nutritional analysis per*

*serving: Calories: 146*

*Total fat: 6 grams*

*Saturated fat: 1.4 grams*

*Carbohydrates: 23 grams*

*Fiber: 1 gram*

*Protein: 1.7 grams*