



RECIPE



TITLE Chocolate Chip Cookies

SERVINGS
Approx. 3 Trays

INGREDIENTS

- 1 cup butter (softened)
- 1 cup white sugar
- 1 cup brown sugar
- 2 eggs
- 2 tsp vanilla extract
- 3 cups flour
- 1 tsp baking soda
- 1/2 tsp baking powder
- 1/2 tsp salt
- 2 cups chocolate chips

DIRECTIONS

1. Preheat oven to 375°F.
2. Cream butter and sugars together.
3. Beat eggs and vanilla into mix.
4. Stir in flour, baking soda, baking powder and salt.
5. Fold in chocolate chips until evenly mixed
6. Form into evenly sized cookie dough balls and line on a baking sheet with space between each one.
7. Bake for 8–10 minutes until they start to turn golden brown.
8. Let cool slightly... and enjoy warm, melty goodness!

