

# Chocolate Chip Cookies

MAKES ABOUT 5 DOZEN

## Ingredients:



2 1/4 CUP FLOUR



1 TSP  
BAKING SODA



1 CUP BUTTER



3/4 CUPS SUGAR



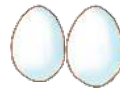
1/2 TSP SALT



3/4 CUP  
BROWN SUGAR



1 TSP VANILLA



2 EGGS



2 CUPS  
CHOCOLATE  
CHIPS

## Tools:



MIXER AND  
MIXING BOWL



MEDIUM MIXING  
BOWL



DRY  
MEASURING CUPS



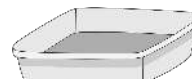
MEASURING  
SPOONS



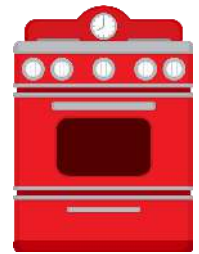
SPATULA



SPOON



COOKIE SHEET



STOVE/OVEN

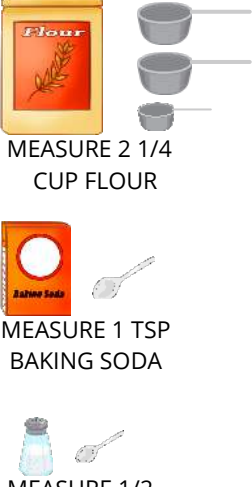
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## STEPS:

1 **375 F**  
PREHEAT OVEN

2




MEASURE 2 1/4 CUP FLOUR

MEASURE 1 TSP BAKING SODA

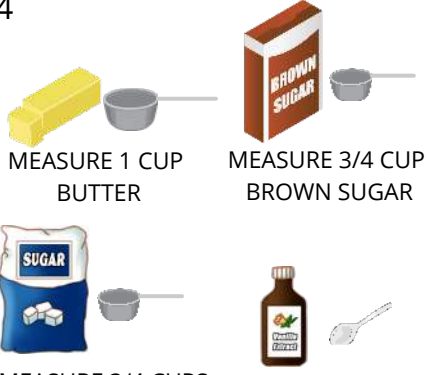
MEASURE 1/2 TSP SALT

3



STIR TOGETHER FLOUR, BAKING SODA, AND SALT

4



MEASURE 1 CUP BUTTER

MEASURE 3/4 CUP BROWN SUGAR

MEASURE 3/4 CUPS SUGAR

MEASURE 1 TSP VANILLA

5



BEAT BUTTER, SUGAR, BROWN SUGAR, AND VANILLA IN MIXER UNTIL CREAMY

6




ADD EGGS AND BEAT WELL

7



GRADUALLY ADD FLOUR MIXTURE, BEATING WELL

8



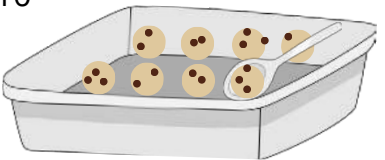
MEASURE 2 CUPS CHOCOLATE CHIPS

9



ADD CHOCOLATE CHIPS TO MIXTURE

10



DROP BY ROUNDED TEASPOONS ONTO UNGREASED COOKIE SHEET 1 INCH APART

11



BAKE 8-10 MIN UNTIL LIGHTY BROWNED

12  
COOL SLIGHTLY AND ENJOY

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## Grocery List:



2 1/4 CUP FLOUR



1 TSP  
BAKING SODA



1 CUP BUTTER



3/4 CUPS SUGAR



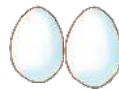
1/2 TSP SALT



3/4 CUP  
BROWN SUGAR



1 TSP VANILLA



2 EGGS



2 CUPS  
CHOCOLATE  
CHIPS