

Chocolate Chip Cookies



Ingredients:

1 stick of butter
½ cup sugar
¼ cup brown sugar
2 teaspoons vanilla extract
1 large egg
1 ¾ cups all-purpose flour
½ teaspoon baking soda
¼ teaspoon salt
1 cup semisweet chocolate chips

Equipment:

Foil
Baking sheet
Butter knife
Microwave safe bowl
Large bowl
Spoon
Whisk
Measuring cup
Measuring spoons

Directions:

Preheat the oven to 350 degrees.

Put foil on a baking sheet.

Cut your stick of butter into smaller chunks. Put butter in a microwave safe bowl and microwave until melted, but not hot. Start with 40 seconds and then add 30 seconds until melted completely.

Mix sugar and brown sugar. Add melted butter and stir.

Add vanilla extract and egg and stir until everything is mixed.

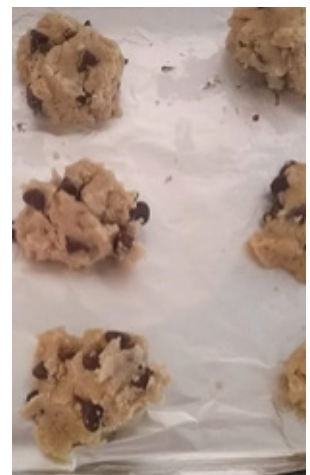
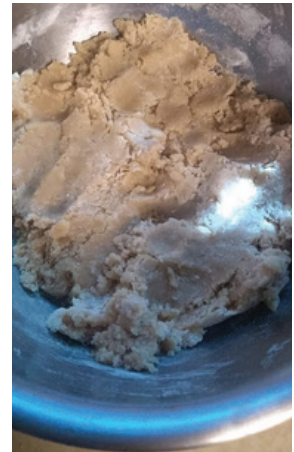
Add flour, baking soda and salt to butter and sugar mixture. Dough should be soft and a little sticky.

Stir in chocolate chips.

Scoop spoonfuls of dough onto the baking sheet. Make sure to leave a little space in between cookies.

Bake for 7-10 minutes. ENJOY!

Recipe from ihearteating.com



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