

Chocolate Chip Cookies

Ingredients

- 3/4 cup granulated sugar
- 3/4 cup packed brown sugar
- 1 cup butter or margarine, softened
- 1 teaspoon vanilla
- 1 egg
- 2 1/4 cups all-purpose flour
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 1 package (12 ounces) semisweet chocolate chips (2 cups)

Recipe

1. Heat oven to 190°C.
2. Mix sugars, butter, vanilla and egg in large bowl.
3. Stir in flour, baking soda and salt (dough will be stiff).
4. Stir in chocolate chips.
5. Drop dough by rounded tablespoonful about 2 inches apart onto ungreased cookie sheet.
6. Bake 8 to 10 minutes or until light brown (centers will be soft). Cool slightly; remove from cookie sheet. Cool on wire rack.