

The chocolate chip cookies



Ingredients

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

Prep: 45min| Cook: 45min | Serves: 48

Preparation

Heat oven to 375°F. In large bowl, beat granulated sugar, brown sugar, butter, vanilla and egg with electric mixer on medium speed or mix with spoon until well blended. Stir in flour, baking soda and salt (dough will be stiff).

Stir in chocolate chips and nuts.

Drop dough by rounded tablespoonful's about 2 inches apart onto ungreased cookie sheet.

Bake 8 to 10 minutes or until light brown (centers will be soft).

Cool 1 to 2 minutes; remove from cookie sheet. Cool on wire Rack.

Tips:

- * Use a 1-inch meatball scooper (or a #16 cookie/ice cream disher) to make consistently round cookies.
- * Make monster cookies—use a larger scoop and press candy-coated pieces into the dough or stir in bits of chopped mini peanut butter cups.

Enjoy!!



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