Chocolate chip cookies recipe

INGREDIENTS

* 1/2 cup (125 mL) Becel® Original margarine
* 1 1/4 cups (300 mL) all-purpose flour
* 1 tsp. (5 mL) baking soda
* 1/2 tsp. (2 mL) salt
* 1/2 cup (125 mL) firmly packed light brown sugar
* 1/4 cup (60 mL) granulated sugar
* 1 egg
* 1 tsp. (5 mL) vanilla extract
* 1/2 cup (125 mL) HERSHEY'S® CHIPITS® Semi-Sweet Chocolate Chips
* 1/4 tsp. flaked sea salt

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INSTRUCTIONS

1. Preheat oven to 375°F (190°C). Combine flour, baking soda and salt; set aside.
2. In large bowl, beat together Becel® Original, brown sugar and granulated sugar. Beat in egg and vanilla until blended. Gradually add flour mixture and beat just until blended. Stir in chocolate chips.
3. Drop heaping tablespoonfuls of batter onto ungreased baking sheets, about 2 inches (5 cm) apart. Bake for 8 to 10 minutes or until edges are golden.
4. Remove from oven; sprinkle with flaked sea salt. Let cool for 2 minutes in pan on rack; transfer cookies directly to rack and let cool completely.

Tip: Add 1/2 cup (125 mL) finely chopped pecans or walnuts to cookies, if desired.