

CHOCOLATE CHIP COOKIES

16 cookies | 45 min

SUPPLIES

Egg beater

2 mixing bowls

Spatula

2 baking sheets

INGREDIENTS

1 stick of butter (softened)

½ cup white sugar

½ cup light brown sugar

1 tsp vanilla extract

1 large egg

1 ½ cups all-purpose flour

½ tsp baking soda

¼ tsp baking powder

1 ½ tsp salt

8 oz of chocolate chips

Canola spray

DIRECTIONS

1. Take out **butter** 1 hour before starting so that it can soften.
2. Preheat oven to **375 °F**
3. Combine the **white sugar**, **brown sugar**, and **butter** using an egg beater. Mix until completely combined.
4. Beat in the **egg** and **vanilla extract**. Careful to not overbeat the egg by only mixing for less than a minute.
5. In a separate bowl, mix together the **flour**, **baking soda**, **baking powder**, and **salt**.
6. Using a spatula, add the dry ingredients to the wet and mix. Then mix in the **chocolate chips**.
7. Spray the baking sheets with **canola oil**.
8. Scoops the cookies into balls and place on the baking sheets. Make sure to flatten the balls by pressing them with the palm of your hand onto the baking sheet.
9. Bake for **15 minutes**.
10. Let cool for 30 minutes.