

# Kevin Cookie Company

## Easy Chocolate Chip Cookie

### Ingredients

- \* 2 & 1/4 cups Gold Medal™ all-purpose flour
- \* 1 teaspoon baking soda
- \* 1/2 teaspoon salt
- \* 1 cup butter, softened
- \* 3/4 cup granulated sugar
- \* 3/4 cup packed brown sugar
- \* 1 egg
- \* 1 teaspoon vanilla
- \* 2 cups semisweet chocolate chips



### Directions

1. Gather Your Kitchen Materials.
2. Gather Your Ingredients.
3. Preheat Your Oven to 350 Degrees Fahrenheit.
4. Combine Dry Ingredients In your smaller mixing bowl, combine your flour, baking soda, and salt. Whisk it together and put it to the side..
5. Mix Wet Ingredients. In your larger mixing bowl, beat together with your electric mixer the granulated sugar and your softened butter until it is creamy. Then, once your mixture is light and creamy, add in your brown sugar and vanilla. Beat it all together until everything is combined.

6. Combine Flour In your larger mixing bowl, beat together with your electric mixer the granulated sugar and your softened butter until it is creamy. Then, once your mixture is light and creamy, add in your brown sugar and vanilla. Beat it all together until everything is combined.

7. Add Chocolate Chips. Stir in the chocolate chips to your cookie dough.

8. Cover Your Pan. Once your dough is all mixed together, grab your baking sheet. You can either use a cooking spray or wax or parchment paper. If you use wax or parchment paper, get a piece and cover the bottom of your tray with it. If you are using cooking spray, just spray the bottom of your pan.

9. Scoop Your Cookies!

10. Cook the cookies for 9 to 11 minutes, or until golden brown. When the cookies are done take them out of the oven, off the tray and transfer them to the wire rack. Start your next batch with the leftover dough.

12. Bake Your Cookies for 9 to 11 minutes, or until golden brown. When the cookies are done take them out of the oven, off the tray and transfer them to the wire rack. Start your next batch with the leftover dough.