

CLASSIC CHOCOLATE CHIP COOKIES

(serves 6)

INGREDIENTS AND QUANTITIES:

1 cup (250 ml) butter
3/4 cup (175 ml) white sugar
3/4 cup (175 ml) brown sugar
2 eggs
1 tsp (5 ml) vanilla
2 1/4 cups (550 ml) flour
1 tsp (1 ml) baking soda
1/4 tsp (1 ml) salt
1 cup (250 ml) chocolate chips

EQUIPMENT & UTENSILS:

Large bowl
Fork
Small bowl
Cookie sheets
Dry measures
Liquid measures
Spoon
Wire racks

PROCEDURE:

1. Preheat the oven to 375 F.
2. In a large bowl, beat together the butter with the white and brown sugars, eggs, and vanilla until nice and fluffy.
3. In a smaller bowl, combine the flour with the baking soda and salt. Add this to the creamed sugar mixture, beating until smooth and blended.
4. Stir in the chocolate chips.
5. Drop the dough by spoonfuls onto an ungreased cookie sheet about 2 inches apart, and bake at 375 F for 10 to 12 minutes, or until the edges are just browned, but the cookies are still soft in the middle.
6. Carefully remove the cookies to a rack and try not to eat them all before they are cool or I get a chance to test them.

