

## **Chocolate Chip Cookies**

NIBBLEDISH CONTRIBUTOR

## Ingredients

- 1/2 cup of Butter or margarine (UNSALTED)
- 1/2 cup of Brown Sugar
- 1/4 cup of White sugar
- 1/2 Teaspoon Vanilla extract
- 1 Egg
- 1 1/4 Cup of Flour
- 1/4 Teaspoon of Baking Soda
- Small pinch of salt
- Chocolate Chips!

## Instructions

- 1. Preheat oven to 350 F.
- 2. Cream the butter and sugars together.
- 3. Once smooth, add the vanilla and egg. Cream the mixture once more.
- 4. In another bowl, put flour and baking soda together, then put salt in.
- 5. Put the cream mixture into the flour bowl, mix until cookie dough consistency.
- 6. Add chocolate chips, then mix again.
- 7. Using a spoon, spoon the mixture onto a greased cookie sheet. Flatted in slightly as the cookies puff up.

| <ul><li>8. Put into oven for about 8 minutes or bottoms are browned, then remove from oven and put onto cooling rack.</li><li>9. Enjoy with a glass of milk!</li></ul> |
|--|
|  |
|  |
|  |
|  |
|  |
|  |