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.

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