



tested till perfect

Chocolate Chip Cookies

ingredients

1 c butter
1/2 c white sugar
1 1/2 c brown sugar
2 eggs

2 1/2 c flour
3/4 tsp salt
1 tsp baking powder
1 tsp baking soda
1 c chocolate chips

directions

Mix the butter, both sugars, and eggs together in a large bowl until you have a nice creamy consistency.

In a separate bowl mix the dry ingredients together (all but the chocolate chips). Add the dry ingredients 1/2 cup at a time to the wet mixture mixing well. Last, mix in the chocolate chips.

Drop teaspoon sized balls onto non-stick cookie sheet (or use parchment paper).

Bake at 350°C for 7-10 minutes. Watch the first batch to see how long to bake as all ovens are different. Take out of the oven when the edges begin to brown but the middle doesn't look quite cooked, then allow to sit on the baking tray for five minutes after you take them out. This makes for a lovely, chewy cookie.