



Chocolate Chip Cookies

Day 1:

Ingredients:

1¼ cups all-purpose flour
½ tsp. baking soda
½ tsp. salt
1 stick butter
½ cup sugar
½ cup brown sugar
½ tsp. vanilla
1 egg
1 cup chocolate chips

Procedure:

Cream the butter, sugar, and brown sugar.

Add eggs and vanilla and mix it all together.

Add the flour, baking soda, and salt and continue to mix thoroughly.

Then add the chocolate chips and mix again. Mix on low speed just until all of the chocolate chips are in the dough.

Place dough in freezer bag with your kitchen number & place in refrigerator overnight.

Day 2:

Preheat oven to 375° degrees.

Drop dough by teaspoonfuls onto ungreased cookie sheet about 2 inches apart.

Bake for 8-10 minutes or until golden brown.