Chocolate Chip Cookies

2 ½ c all-purpose flour
1 tsp baking soda
½ tsp salt
1 c butter (softened, not melted)
½ c granulated sugar
1 c packed light brown sugar
1 whole egg
1 tsp vanilla extract
2 c semi-sweet chocolate chips

*This recipe requires using an oven.
BE CAREFUL.
Adult supervision is advised.
Chocolate Chip Cookies

Preheat your oven to 375 degrees F.

Soften butter in a small glass bowl in the microwave (HINT: 1 stick of butter is equal to ½ c). Allow butter to cool while mixing dry ingredients.

In a large bowl, combine all dry ingredients except for chocolate chips.

Add vanilla and 1 egg to softened butter. Mix well.

Pour butter mixture into dry ingredients and mix well until a soft dough is formed.

Fold in chocolate chips.

Spoon cookie dough onto a pan. The dough balls should be about the size of a golf ball and spaced 2 inches apart.
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Carefully put the pan into the oven for 8-10 minutes.

When the cookies are ready to be removed from the oven, they will be slightly golden brown with a small amount of brown around the edges.

Let the cookies set on the pan for about 5 minutes before transferring them to a cooling rack.

Enjoy!