

## CHOCOLATE CHIP COOKIES

Yield: 12 cookies

### INGREDIENTS

- ¼ cup (½ stick) butter, softened
- 3 Tbsp granulated sugar
- 3 Tbsp packed brown sugar
- ¼ teaspoon vanilla extract
- ½ large egg
- ½ cup + 2 Tbsp all-purpose flour
- ¼ teaspoon baking soda
- ¼ teaspoon salt
- ½ cup Semi-Sweet Chocolate Morsels



### DIRECTIONS

1. PREHEAT oven to 375° F.
2. **Cream** together the butter, granulated sugar, and brown sugar in Kitchen Aid mixer bowl until **creamy**.
3. Add egg and vanilla - beat well.
4. COMBINE flour, baking soda and salt in a small bowl. Gradually add in flour mixture to the mixer bowl.
5. Stir in morsels with a rubber spatula.
6. Use a disher to drop on to parchment paper-lined cookie sheets.
7. BAKE for 9 to 11 minutes or until golden brown.
8. Cool on cookie sheets for 2 minutes; keep on parchment paper but slide off cookie sheet to cool and let finish setting.