

## SOFT & CHEWY COOKIES

1 cup (2 sticks) butter (no substitutes and not melted)

3/4 cup packed light brown sugar

1/2 cup granulated sugar

1/4 cup light corn syrup

1 egg

2 teaspoons vanilla

2-1/2 cups flour

1 teaspoon baking soda

1/4 teaspoon salt

(1 package - 10 to 12 ounces chips or baking bits - any flavor)

Optional - 1/4 cup cocoa for chocolate chocolate cookies. Decrease flour to 2-1/4 cups for chocolate cookies

Preheat the oven to 350 degrees. Line two cookie sheets with parchment paper or use ungreased cookie sheets. Set aside.

Beat the butter and sugars in a large mixing bowl until fluffy. (*Start off slower and then increase the speed once most of the butter is broken up. This will take several minutes.*) Scrape the sides of the bowl.

Add the corn syrup, egg, and vanilla. Beat well. Scrape the sides of the bowl again.

Measure the dry ingredients and combine them with a whisk in a smaller bowl. Add the flour to the creamed mixture in smaller amounts beating with the mixer until creamy.

Stir in the chips or bits. (*I make this easier by using the mixer on the lowest speed for just a few seconds.*)

Drop by rounded teaspoons onto the cookie sheets. (*I have a smaller cookie scoop that is a scant tablespoon that I use.*) The cookies will spread as they bake so make sure you space the dough at least 2 inches apart.

Bake for 8 to 10 minutes or until lightly browned and almost set. (*Using parchment paper-lined cookie sheets, I baked them the full time.*) Cookies will be slightly puffed.

Cool slightly before removing the cookies to finish cooling on a wire rack.

Cookies will be softer the second day.