



Chocolate Chip Cookies

Yield: About 24 cookies
Preparation Time: About 20 minutes
Baking Time: About 12 minutes

<u>Ingredients:</u>	<u>Equipment:</u>
<ul style="list-style-type: none">• 1 cup (250mL) butter, softened to room temperature• 1 cup (250mL) brown sugar• ½ cup (125mL) white sugar• 1 large egg• 1 tsp (5mL) vanilla extract• 2 ¼ cups (550mL) all purpose flour• 1 tsp (5mL) baking powder• 1 tsp (5mL) baking soda• ¼ tsp (1mL) salt• 2 cups (500mL) semi-sweet chocolate chips	<ul style="list-style-type: none">• dinner knife or pastry scraper• wooden spoon• small sized bowl• measuring cups and spoons• rubber spatula• medium sized bowl• large sized bowl• 2 baking trays and parchment paper• soup spoon• metal spatula• cooling rack

Method:

1. Take **butter** out of the fridge about an hour before starting to make cookies so it will soften.
2. Measure 1 cup (250mL) **butter** by reading the foil wrapper and cutting with a dinner knife or pastry scraper.
3. Turn on the oven to 175 C (350 F).
4. Line 2 baking trays with parchment paper or lightly rub baking trays with butter.
5. Break the soft **butter** into pieces into a large bowl. Add **both sugars** and *cream* them together with the back of a wooden spoon until fluffy and it looks like mashed potatoes.
6. Crack the **egg** into a small bowl. Add the egg and **vanilla** to the sugar mixture and blend together.
7. Measure the **flour**, **baking powder**, **baking soda** and **salt** into a medium-sized bowl. Mix together well with a fork.
8. Add the flour mixture to the butter/sugar mixture. Mix just until the flour is mixed in. Add the **chocolate chips** and mix with a wooden spoon.
9. Scoop the dough with a soup spoon and quickly shape into balls. Place on baking trays leaving about 3 finger widths between cookies.
10. Place trays in the oven on the middle racks. Bake until light brown, about 12 minutes. After about 6 minutes, turn the cookie sheets around in the oven.
11. Remove from oven and let sit for about 3 minutes then remove cookies to a cooling rack.
12. When cool, store in an airtight container.