



PREP TIME
15 MIN



COOK TIME
ABOUT 10 MIN



SERVINGS
**20-30
COOKIES**

CHOCOLATE CHIP COOKIES

Ingredients

- 1 cup (220g) granulated sugar
- 1 cup (200g) brown sugar
- 1 ¼ cup (280g) butter
- 2 large eggs
- 1 teaspoon vanilla extract
- 3 cups (375g) all-purpose flour
- 1 teaspoon salt
- 1 teaspoon baking soda
- 1 ½ cup (270g) chocolate chips

Instructions

1. Preheat oven to 375°F (190°C). Grease or line a baking pan with parchment paper or a silicone mat.
2. Cream the granulated sugar, brown sugar, and softened butter until smooth.
3. Add eggs and vanilla and mix well.
4. Add flour, salt, baking soda, and chocolate chips and mix again.
5. Roll dough into balls, about the size of a golf ball (or larger balls for larger cookies).
6. Bake for 8-10 minutes or until edges are golden brown. Remove to a cooling rack immediately for softer cookies.

Visit www.lynnaeallred.com/cookies for more fun cookie activities to try.

