

Chocolate Chip Cookies

Ingredients

1/2 c Unsalted Butter (softened)
1/2 c Sugar
1/2 c Brown Sugar
1 t Vanilla Extract
1 Egg
1 1/2 c Flour
1/2 t Baking Soda
1/4 t Baking Powder
1/2 t Salt
1 c Chocolate Chips

Instructions

1. In a medium bowl whisk flour, baking soda, baking powder, and salt. Set aside.
2. In the bowl of an electric mixer with paddle attachment add the butter, sugar, and brown sugar. Cream together until fully combined.
3. Beat in egg and vanilla until light (about 1 minute). Add in the dry ingredients and mix until combined. Add chocolate chips and mix well.
4. Preheat oven to 375 degrees F. Line two baking sheets with parchment paper and set aside.
5. Mix one final time by hand to make sure ingredients are incorporated. Using a small ice cream scoop scoop dough to make balls and place them evenly spaced on your prepared cookie sheets.
6. Bake in preheated oven for approximately 8-10

Chocolate Chip Cookies

minutes. Take them out when they are just barely starting to turn brown.

7. Let them sit on the baking pan for 5 minutes before removing to cooling rack.

8. If freezing, scoop dough balls and place on a cookie sheet in a single layer covered with plastic wrap to freeze. After dough is frozen place dough balls in a ziplock bag. Bake dough balls frozen and increase baking time by 3 minutes.