JOURNEY 4 TRIP 8

DELICIOUS RECIPES - CHOCOLATE CHIP COOKIES

CHOCOLATE CHIP COOKIES

INGREDIENTS



- 1 cup (2 sticks) butter, softened
- ¾ cup granulated sugar
- ¾ cup packed brown sugar
- 1 tsp vanilla extract
- 2 large eggs
- 2¼ cups all-purpose flour
- 1 tsp baking soda
- 1 tsp salt
- 2 cups semi-sweet chocolate chips

INSTRUCTIONS

1. Preheat oven to 375°F (190°C) (Gas Mark 5).

2. Combine dry ingredients: In a small bowl, mix the flour, baking soda, and salt. Set aside.

3. Cream butter and sugars: In a large bowl, beat the softened butter, granulated sugar, and brown sugar with an electric mixer until the mixture is light and creamy. This should take about 2–3 minutes.

4. Add eggs and vanilla: Beat in the eggs, one at a time, mixing well after each addition. Then, stir in the vanilla extract.

5. Mix in dry ingredients: Gradually add the flour mixture to the wet ingredients, mixing just until combined. Do not overmix.

6. Stir in chocolate chips: Use a large spoon or spatula to fold in the chocolate chips.

7. Scoop onto baking sheet: Drop rounded tablespoons of dough onto an ungreased baking sheet, spacing them about 2 inches apart.

8. Bake: Bake for 9–11 minutes, or until the edges are a light golden brown.

9. Cool: Allow the cookies to cool on the baking sheet for 2 minutes before transferring them to a wire rack to cool completely.

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