

Delicious chocolate chip cookies

Chocolate chip cookies that are chewy and delicious.

Supplies

1 large bowl
1 small bowl
1 spatula
Beater
1 large spoon
1 cookie sheet
parchment paper to fit the pan or oil (to avoid sticking to the pan)
1 pair oven mitts
1 sheet of paper towel

Ingredients

½ cup butter
½ cup sugar
¼ cup brown sugar
1 tsp vanilla
1 egg
1 ½ cup flour
½ tsp baking soda
¼ tsp salt
¾ cup chocolate chips

Instructions

1. Preheat the oven to 350°F.
2. Put your butter and sugar into your large bowl. Blend the butter and sugar together until it looks like cream.
3. Crack the egg into the small bowl to check for pieces of shell.
4. Add egg and vanilla into the large bowl.
5. In the large bowl add the flour, baking soda, and salt. Mix together until they are mixed together all the way.
6. Mix in the chocolate chips with your spoon.
7. Cut parchment paper or put oil on the piece of paper rub oil on the pan if you are not doing parchment paper if you are putting your parchment paper on the cookie sheet.
8. Take your large spoon and take a spoonful of cookie dough and roll it into a ball and put it on the pan. Flatten it a little. Evenly space evenly. Keep repeating step 8 till you have no cookie dough left.

9. Open the oven and then put on the oven mitts carefully and put the cookies in the oven. Bake for 9 to 11 minutes till edges are golden brown(make sure to set a timer)
10. When the cookies are done open the oven then put on the oven mitts take out your cookies carefully and put cookies on the stove. Let the cookies cool for about 10 minutes.
11. When the cookies are done cooling you can enjoy your delicious treats.
12. Make sure to share with your friends.

