

Easy Chocolate Chip Cookies by Ms. Stephanie

Ingredients:

2 sticks of unsalted butter (softened)
1 cup light brown sugar
½ cup granulated sugar
2 eggs (room temperature)
2 tsp vanilla extract
3 cups flour
2 tsp baking powder
½ tsp salt
2 cups semi-sweet chocolate chips

1. Preheat oven to 350 degrees F.
2. Use mixer to combine butter and sugars until smooth.
3. Add eggs 1 at a time, mix in extract.
4. In separate bowl, whisk together flour, baking powder and salt.
5. Add flour mixture to butter mixture by thirds, mixing between each addition.
6. Fold in chocolate chips.
7. Use cookie scoop (or spoon) to drop by tablespoons onto nonstick cookie sheet.
8. Bake for 13 – 15 minutes until edges are golden brown.
- 9.

Enjoy!