



CHOCOLATE CHIP COOKIES

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Your family and friends will love these. It is no doubt easy to make, good tasting, refreshing snack. Share them with people you love and spread a little sweetness around you!

DIRECTIONS:

INGREDIENTS:

1/2 cup butter
2 cup brown sugar
2 tsps. vanilla extract
1 large egg
1 3/4 cup all-purpose flour
1/2 tspn baking soda
1/2 tspn salt
1 cup semi-sweet chocolate chips
1 cup chopped walnuts/pecans whatever you prefer

1. Preheat you oven at 350 f
2. Microwave the butter for about 40 seconds, butter should be melted but not too hot
3. In a large bowl, mix butter with the sugar until completely mixed, stir in vanilla and egg until incorporated. Add the flour, baking soda and salt.
4. Mix dough until completely combined, dough should be soft and a little sticky but not too sticky, stir in chocolate chips and nuts of your like.
5. Scoop out 1.5 tablespoon of dough and place 2 inches apart on baking sheet. Bake your cookies for 7-12 minutes.
6. They will be little puffy but after 10-15 minutes when they are settled.
7. Enjoy them with hot cup of tea/coffee.