



CHOCOLATE CHIP COOKIES

INGREDIENTS

½ cup butter, softened ½ cup super fine sugar
1 egg, lightly beaten 1 teaspoon vanilla extract
1 ½ cups all -purpose flour 1 cup semisweet chocolate chips

Preheat oven to 350. Lightly grease baking sheets or use parchment paper
Cream the butter and sugar together until pale and fluffy. Beat in the egg and
vanilla extract. Sift the flour over the mixture and then fold in the chocolate chips.

Drop tablespoonfuls of mixture onto the baking sheets. Slightly flatten each cookie
with a fork. Bake about 10-minutes or until golden brown.

TIP: *Fill the bottom of a grill pan with about ¼ -inch of water and place in oven just below the
Cookies while baking. The steam from the pan will help give the cookies an even crisp.*

RECIPE COURTESY: Lisa Tutman Oglesby 2010/celebrate-creativity.com

