



# Yummy Chocolate Chip Cookies

BY ALEXANDRA DERRY

You will need:

- 2 1/2 cups of flour
- 1 tsp baking soda
- 1/2 cup room temperature butter
- 1 tsp salt (if using unsalted butter)
- 1 cup of packed brown sugar
- 1/2 cup white sugar
- 1 1/2 tsp pure Vanilla extract
- 2 eggs
- 1 cup semi-sweet chocolate chips

How to make:

Preheat your oven to 350F.

Cream the butter with the sugar then slowly add your eggs, and vanilla. Mix until light and fluffy. Beat in the flour and baking soda. Stir in the chocolate chips. Roll the cookie dough into balls and place on a prepared cookie sheet. Bake for 10-12 minutes or until golden brown just along the bottom edges. Do not over bake. They will come out looking underdone.

Enjoy and share with friends! Serve with a glass of milk and straw.

