



CHOCOLATE CHIP COOKIES

Ingredients

- 2 1/4 cups all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon salt
- 1 cup (2 sticks) butter, softened
- 3/4 cup granulated sugar
- 3/4 cup brown sugar
- 1 teaspoon vanilla extract
- 2 large eggs
- 2 cups semi-sweet chocolate chips

Directions

1. Preheat oven 375 degrees. In a small bowl, combine flour, baking soda and salt
2. In a large bowl, beat butter, granulated sugar, brown sugar, brown sugar, and vanilla extract until creamy
3. Add egg, beating well after each addition. Beat in flour mixture gradually
4. Stir in chocolate chips
5. Drop onto ungreased baking sheets by rounded tablespoon
6. Bake for 9 to 11 minutes or until golden brown. Cool on the baking sheets for 2 minutes; remove to wire racks to cool completely

COOK TIME: 11 MINUTES
SERVINGS: 60 SERVINGS
SOURCE: NESTLE TOLLHOUSE
RECIPES



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