

How to Make The Classic Chocolate Chip Cookie

By: Laura Zeng





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Enjoy!





**MAKES A GREAT
SNACK!**

Chocolate Chip Cookies

This treat is a classic. It's delicious and easy to make for your family and friends. Follow this recipe below!

Materials/Ingredients

Ingredients:

- 1 cup butter
- 2 eggs
- 2 tsp vanilla
- 1 tsp baking soda
- 1/2 tsp salt
- 3 cup flour
- 2 cups chocolate chips
- 1 cup brown sugar
- 1 cup white sugar

Materials:

- Electric Mixer
- Large bowl
- Spatula
- Parchment paper
- Baking tray
- Wire rack

Directions:

Makes: 48 cookies

Bake for: 10 min

- 1. Preheat the oven to 350 degrees fahrenheit**
- 2. Prepare a baking tray with parchment paper**
- 3. Sift your flour, baking soda, and salt in a medium sized bowl**
- 4. Beat butter, white and brown sugar with an electric mixer in a large bowl until smooth**
- 5. Beat in both eggs, one at a time. Then, add in the vanilla**
- 6. With a spatula, mix the dry ingredients into the wet, and add your chocolate chips**
- 7. Drop spoonfuls of dough onto the baking tray**
- 8. Bake your dough and once it is finished, let cookies cool on a wire rack**

The background is a light beige color with several dark brown, hand-painted brushstrokes scattered around the edges. A large, soft-edged brown shape is positioned behind the main text.

Enjoy!

Now all that is left to do, is enjoy! These cookies go well with glass of milk, and can even be used to make ice cream sandwiches!

Recipe from: [allrecipes.com](https://www.allrecipes.com)