

Chocolate Chip Cookies

1 Cup Margarine (softened)
1 Cup White Sugar
1 Cup Brown Sugar
2 Eggs
1 1/2 Tsp. Vanilla

- ☐ Preheat oven to 350 F (177 C)
- ☐ Cream together margarine and sugar
- ☐ Add eggs and vanilla and mix well.

3 Cup All-purpose Flour
1 Tsp. Salt
1 Tsp. Baking Soda
12 oz. Semi-Sweet Chocolate Chips (1 package)

- ☐ Add dry ingredients and mix until evenly distributed.
- ☐ Mix in chocolate chips.
- ☐ Spoon onto baking sheet.
- ☐ Bake at 350 F (177 C) for 10 - 12 minutes
- ☐ Place on cooling rack Enjoy!!

Yield: 3 dozen

Comments: 1) Margarine makes for a firmer cookie than using butter.