

Name _____

Choco-Delight Chocolate Chip Cookies

Ingredients:

1 cup (2 sticks) unsalted butter,
softened

1 cup granulated sugar

1 cup brown sugar, packed

2 large eggs

1 teaspoon pure vanilla extract

3 cups all-purpose flour

1 teaspoon baking soda

1/2 teaspoon salt

2 cups semisweet chocolate chips

Instructions:



Preheat the Oven:

Begin by preheating your oven to 350°F (175°C). Make sure the oven rack is in the center position.

Cream the Butter and Sugars:

In a large mixing bowl, beat together 1 cup of softened unsalted butter, 1 cup of granulated sugar, and 1 cup of packed brown sugar until the mixture becomes creamy and light.

Add the Eggs and Vanilla:

Beat in 2 large eggs, one at a time, ensuring they are well incorporated. Then, add 1 teaspoon of pure vanilla extract and mix until combined.

Combine Dry Ingredients:

In a separate bowl, whisk together 3 cups of all-purpose flour, 1 teaspoon of baking soda, and 1/2 teaspoon of salt.

Name _____

Mix It All Together:

Gradually add the dry ingredient mixture to the wet ingredients, mixing until the dough forms and there are no streaks of flour.

Add the Chocolate Chips:

Stir in 2 cups of semisweet chocolate chips, ensuring they are evenly distributed throughout the cookie dough.

Form Cookie Dough Balls:

Using a spoon or your hands, scoop out portions of dough and roll them into balls, about the size of a walnut. Place them on an ungreased cookie sheet, leaving some space between each ball.

Bake the Cookies:

Bake in the preheated oven for 10-12 minutes or until the cookies are golden brown around the edges. They may look slightly underbaked in the center, but that's okay; they'll continue cooking on the hot cookie sheet after you remove them from the oven.

Cool and Enjoy:

- Allow the cookies to cool on the baking sheet for a few minutes before transferring them to a wire rack to cool completely.
- Once cooled, share these scrumptious Choco-Delight Chocolate Chip Cookies with your friends and family!

