



Whisk Away Chocolate Chip Cookies

Serving is about 20-30 cookies depending on size

"Head Chef" tools needed for recipe:

Whisk, Cup, Spatula, Spoon



Ingredients:

1-1/2 cups all purpose flour
3/4 teaspoon baking soda
2/3 cup granulated sugar
1/3 cup light brown sugar
pinch of salt
2 eggs
1 cup butter, softened
1-1/2 teaspoon vanilla extract
1 cup chocolate chips
1/2 cup white chocolate chips

Directions

(Make sure parental supervision involved)

Preheat oven to 375 degrees F. Place butter in a mixing bowl to begin softening. Next, grab whisk and stir together in a large mixing bowl the flour, baking soda, and salt. After that, check on your butter and if it is starting to soften take rubber spatula and start to smooth it out by simply spreading it out on the side of the bowl. Once smooth, add to the flour mixture along with sugar, eggs, vanilla extract. With whisk beat all ingredients until they are blended. Next, mix both chips in together. Take spoon and begin plopping cookie mixture about 2 inches away from each other on a cookie baking sheet. Cook ten minutes or till golden brown.

