



How to make the perfect chocolate chip cookie!



Why a chocolate chip cookie?

The chocolate chip cookie was invented by Ruth Wakefield at her husband's inn. She found herself missing ingredients for a classic dessert needed for dinner service, so instead, she substituted a chopped bar of semi sweet chocolate chips and made the first reputable chocolate chip cookie! Her recipe became very popular, and is extremely so today!



Chocolate chip cookies are great for:

- snacks
- desserts
- school lunches
- work lunches
- meetings
- get togethers
- birthday parties
- ...and so much more!



Ingredients:

- 1/2 cup unsalted butter (at room temperature)
- 1/2 cup packed light brown sugar
- 1/2 cup granulated sugar
- 1 large egg
- 1 teaspoon vanilla extract
- 1 1/4 cups all-purpose flour
- 1 tablespoon cornstarch
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 1 1/2 cups chocolate chips



Instructions:



Step #1 – Preheat the oven to 325F.

Step #2 – Stir together the butter, brown sugar and granulated sugar.



Step #3 – Beat in the egg and vanilla.

Step #4 – Mix the flour, cornstarch, baking powder and salt in a separate bowl.



Instructions Continued:

Step #5 – Add the flour mixture to the butter mixture and stir until there are no lumps.



Step #6 – Stir in the chocolate chips.

Step #7 – Scoop approximately 2tbsp of dough onto a parchment lined baking sheet.



Step #8 – Bake for 15-18 minutes, or until golden brown.

Chocolate chip cookies are an extremely popular and tasty food, which are perfect for snacks, desserts, lunches, meetings, parties, etc...



A missing ingredient mistake, turned into a semi sweet miracle!



It only takes 15-18 minutes before you can enjoy chocolate chip cookies!