

Sunday Night Schoolwork Chocolate Chip Cookies

Ingredients

1 cup margarine
1-1/2 cups brown sugar, packed
2 eggs
1-1/2 tsp vanilla

2 cups all-purpose flour
1 tsp baking soda
1/2 tsp salt

350 g chocolate chips



Directions

Preheat oven to 350 F.

If making by hand:

In a large bowl, cream margarine and brown sugar together until smooth. Beat in 2 eggs.

In a medium bowl blend together flour, baking soda and salt.

Add dry ingredients to the creamed sugar mixture. Blend only until thoroughly mixed.

If using an electric mixer:

Blend butter and brown sugar only until blended. Do NOT overwhip, or the cookies will rise then collapse and not hold their shape.

Stop the mixer, measure in flour, then soda then salt and beat again on low, just until blended.

Then:

Stir in chocolate chips.

Using two spoons, drop by spoonful onto silpat lined or ungreased cookie sheet.

Bake for approximately 8-10 minutes, depending on the temperature of your oven. Check at 8 minutes then add time as needed until cookies are lightly browned and easily lift off the cookie sheet with a spatula.

If your goal is to make flat, chewy cookies, by all means use real butter... the cookies will spread flat.