

Extremely easy and very wonderful chocolate chip cookies

Ingredients

2 cups flour
1 tsp baking soda
½ tsp salt

1 cup butter or margarine
½ c. sugar
¾ c. brown sugar

2 tsp vanilla
1 egg

2 cups chocolate chips

Preheat oven to 375°. Stir 1st three ingredients together in small bowl and set aside. Cream butter and sugars until fluffy. Use an electric mixer or beat the heck out of it with an eggbeater or a fork. Add vanilla and egg and beat some more. Add dry ingredients to creamed mixture and mix well (don't beat.) Mix in chocolate chips. Drop by teaspoonfuls onto ungreased cookie sheets, about 2" apart. Bake 8-10 minutes. (They should look set around the edges. In our oven, they took 8 minutes on the lower rack and 9 ½ on the top.)

Remove cookie sheets from oven and use spatula to place cookies on cooling rack. Makes about 3 ½ dozen cookies.