

Chocolate Chip Cookies

1/2 teaspoon baking soda
1 tablespoon hot water
1/2 cup soft butter (salted or unsalted)
1/2 cup packed brown sugar
1/3 cup white sugar
1 egg
1/2 teaspoon vanilla extract
1 1/2 cups chocolate chips
1 1/4 cups flour
1/2 teaspoon salt



1

In a large bowl, combine hot water and baking soda.

2

Add the butter, brown sugar, sugar, egg and vanilla and mix well (with an electric mixer or blender).

3

Add the chocolate chips, flour and salt. Mix well (by hand).

4

Grease two large baking sheets or use parchment paper to line the baking sheets. Using a tablespoon, drop spoon-sized chunks of dough 2 inches apart on the baking sheet.

5

Place the pan in an oven preheated to 350° F for 10 minutes. Please note: The temperature will vary from one oven to another. You'll want to keep an eye on the cookies as they finish baking. For cookies that are soft in the center, take them out when the edges of the cookies have started to brown. Over-baked cookies will be dry and hard.

6

Removed from the oven and wait 15 minutes before using a spatula to lift the cookies off the baking sheet.

