THE J.M. SMUCKER Co

Chewy Chocolate Chip Cookies

Prep Time	Cook Time	Serves	Difficulty
20 mins	14 mins	24	N/A

Ingredients

- 1/2 cup (125 mL) butter, softened
- 1/2 cup (125 mL) packed brown sugar
- 1/4 cup (50 mL) granulated sugar
- 1 egg
- 1 tsp (5 mL) pure vanilla extract
- 1 cup (250 mL) **Five Roses®** All Purpose Bleached White Flour

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- 1 tsp (5 mL) baking soda
- 1/4 tsp (1 mL) salt
- 1 cup (250 mL) semi-sweet chocolate chips

Directions

Step 1:

Preheat oven to 350°F (180°C). Line baking sheets with parchment paper.

Step 2:

Cream butter, sugars, egg and vanilla together in a large bowl until well combined.

Step 3:

Combine flour, baking soda and salt. Add to butter mixture; mix well. Stir in chocolate chips. Drop by tablespoonfuls (15 mL) onto prepared baking sheet.

Step 4:

Bake in preheated oven for 9 to 14 minutes, or until light golden. Cool 10 minutes, then transfer to racks and cool completely.

For an eggless cookie, omit egg and work dough by hand until it comes together. Shape into small mounds on baking sheet and bake as above.

Images

