

Unleavened Chocolate Chip Cookies



Ingredients:

- 1 stick of real butter (room temp)
- 1/2 cup of white sugar
- 1/4 cup of brown sugar
- 2 tsp vanilla
- 1 egg (room temp)
- 1/2 tsp Salt
- 1 & 1/4 cup of Unbleached White Flour

Directions:

1. Preheat oven to 325
2. Cream together the butter, white sugar, and brown sugar. Cream for 10 minutes, it should be lighter in color and fluffy
3. Mix in the vanilla
4. Mix in your egg until it is blended well into the batter. **DO NOT OVER MIX YOUR EGG**
5. Alternate mixing in the salt and flour. Add flour slowly, small amounts at a time. If you mix in flour too fast cookies will turn out horrible
6. Line cookie sheet with parchment paper and scoop on dough onto the pan.
7. Bake for 15-20 depending on your oven