

A RECIPE BY ASHLEY POWER

ingredients

- 1/2 cup granulated sugar
- 1/2 cup packed brown sugar
- 1 stick butter or margarine, softened
- 1 teaspoon vanilla
- 2 egg
- · 2 cups all-purpose flour
- 1 teaspoon baking soda
- 1/2 teaspoon baking powder
- 1/2 teaspoon salt
- 1 package (12 ounces) semisweet chocolate chips

directions

- Heat oven to 375°F.
- · Cream sugars and butter in a large bowl.
- · Add vanilla and eggs one at a time. Stir in flour, baking soda and salt. Fold in chocolate chips.
- · Drop dough by rounded tablespoonfuls or use a medium ice cream scoop about 2 inches apart onto ungreased cookie sheet.
- Bake 10-12 minutes or until light brown (centers will be soft). Cool slightly; remove from cookie sheet. Cool on wire rack.