

# In the Kitchen with Bradley

Calling all Cookie Monsters! Today we are making classic chocolate chip cookies!

Tools we used: Mixing Bowls; Measuring Spoons; Cookie Sheet; Dry Measuring Cups;  
Large Wooden Spoon; Cooling Racks

Techniques we practiced: Measuring; Stirring, Beating, Rolling, Baking

## Ingredients

- ◆ 2 1/4 cups all-purpose flour
- ◆ 1 teaspoon baking soda
- ◆ 1 teaspoon salt
- ◆ 1 cup (2 sticks) butter, softened
- ◆ 3/4 cup granulated sugar
- ◆ 3/4 cup packed brown sugar
- ◆ 1 teaspoon vanilla extract
- ◆ 2 large eggs
- ◆ 2 cups (12-ounce package) Semi-Sweet Chocolate Morsels



## Directions

1. PREHEAT oven to 375° F.
2. COMBINE flour, baking soda and salt in small bowl.
3. Combine butter, granulated sugar, brown sugar and vanilla extract in a large mixing bowl and beat until creamy. Add eggs, one at a time, beating well after each addition. Gradually stir in flour mixture. Stir in morsels.
4. Roll small balls, about the size of a quarter, with the dough and place evenly on cooking sheets
5. BAKE for 9 to 11 minutes or until golden brown. Cool on baking sheets for 2 minutes; remove to wire racks to cool completely.
6. Enjoy!

