Chocolate Chip Cookies

Ingredients

1.75 cups all-purpose flour, fluffed, scooped, levelled

0.5 cup butter

0.5 cup granulated sugar

0.25 cup brown sugar packed

2 teaspoons vanilla extract

1 large egg

0.5 teaspoon baking soda

0.25 teaspoon salt

1 cup chocolate chips

Instructions:

1. Preheat oven to 180 degrees C.
2. Melt the butter in microwave.
3. In a large bowl, mix butter with sugars until well combined.
4. Stir in vanilla and egg until incorporated.
5. Mix dough until just combined. Should be soft and a little sticky but not too sticky.
6. Stir in chocolate chips.
7. Scoop out 15 tablespoons of dough and shape them. Place 2 inches apart on the lined baking tray.
8. Bake for 7-10 minutes or until cookies are set. They will be puffy and still look a bit under baked in the middle.
9. Serve with a cool or warm drink.