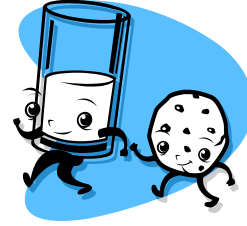


Easiest-Ever Chocolate Chip Cookies



Ingredients

- ¼ c butter, softened
- ¾ c firmly packed light brown sugar
- 2 T sugar
- 1 large egg
- ½ teaspoon vanilla extract
- 1 c self-rising flour
- 1 c semisweet chocolate morsels

Preparation

1. Preheat oven to 350°. Beat butter at medium speed with an electric mixer until creamy; gradually add sugars, beating well. Add eggs and vanilla; beat well. Add flour; beat at low speed until well blended. Stir in chocolate morsels. (If desired, store dough in an airtight container in refrigerator up to 1 week.)

2. Drop cookie dough by heaping tablespoonfuls 2 inches apart onto parchment paper-lined or lightly greased baking sheets.

3. Bake at 350° for 11 to 12 minutes or until lightly browned. (Bake chilled dough 12 to 13 minutes.) Cool on baking sheets on a wire rack 5 minutes; transfer to wire racks, and cool completely (about 30 minutes).

- **YIELD:** Makes about 2 dozen (recipe can be doubled)