

SUGAR, SPICE, AND EVERYTHING NICE!



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Name: Brian Graziano

Recipe Name: Ooey Gooey Chocolate Chip Cookies

Recipe Ingredients:

- 1 cup of unsalted butter (melted)
- 2½ cups of flour
- 1 ¼ cup of brown sugar
- 1 cup of granulated sugar
- 2 large eggs
- 1 tablespoon of vanilla extract
- 1 teaspoon of salt
- 1 teaspoon of baking soda
- 2½ cups of chocolate chips

Recipe Instructions:

1. Preheat the oven to 375 degrees.
2. Melt the butter; mix melted butter with granulated sugar and brown sugar in bowl. Mix until all three ingredients are well combined.
3. Add the vanilla extract and eggs; mix for another 20-30 seconds.
4. Add the baking soda, salt and flour and mix for another 30 seconds.
5. Stir the chocolate chips into the mix.
6. On a baking sheet, place rounded balls of the batter about 2 inches apart from each other. Each should be the size of 1 tablespoon.
7. Bake for 10-12 minutes (will vary based on the number of cookies on the sheet).
8. Allow 6-8 minutes to cool, then enjoy!