



Chocolate Chip Cookies

Makes about 10 cookies

1/3 cup brown sugar
3 tablespoons granulated sugar
3 tablespoons butter, melted and cooled
2 1/2 tablespoons egg beaters
1 teaspoon vanilla
2/3 cup flour
1/4 teaspoon baking soda
1/8 teaspoon salt
1/2 cup chocolate chips

Preheat the oven to 350 degrees.

In a medium sized bowl, whisk together brown and granulated sugars with a fork. Whisk in melted butter. Whisk in egg and vanilla until smooth. Add flour, baking soda and salt and whisk dry ingredients gently atop the wet ingredients, just until combined. Using a rubber spatula gently stir flour mixture into wet ingredients until a solid dough forms. Fold in chocolate chips.

Using a small cookie scooper or a tablespoon,
drop cookies a few inches apart on parchment lined baking sheet.

Bake cookies until edges are set but centers are still soft and puffy, 12-14 minutes. *Do not overbake or they will be crisp and dry*. Let cool slightly on cookie sheet before removing.