







Miss. Schellingerhoud's Chocolate Chip Cookies







2  2 cups all purpose  flour



$\frac{1}{2}$  $\frac{1}{2}$ teaspoon  baking soda

$\frac{1}{2}$  $\frac{1}{2}$ teaspoon  salt

$\frac{3}{4}$  $\frac{3}{4}$ pack of unsalted  butter (melted  +  and cooled)

1  1 cup of  light or  dark brown  sugar

 $\frac{1}{2}$ cup  granulated sugar

1  1 large egg + **1**  1 egg yolk

2  2 teaspoons of  vanilla extract

1 1 1/2 cups of chocolate chips

Preheat oven to 180 degrees

1) Whisk the dry ingredients first




2) Separately mix the butter and sugar until thoroughly blended.

Then add the eggs and vanilla extract

3) Combine wet and dry ingredients and add chocolate chips

4) Spoon the dough onto a baking tray about 2 1/2 inches apart

5) Cook for about ten minutes - everyone's oven is different so

 keep    

6)  Sit  and  enjoy  your  chocolate chip cookies  with  this  story!

 If  you  Give  a Mouse  a Cookie  by  Laura Numeroff

<https://m.youtube.com/watch?v=QCDPkGjMBro>