

## Chocolate Chip Cookies

### Ingredients:

- ½ Cup granulated sugar
- ½ Cup packed brown sugar
- ½ Cup margarine or butter that is chilled (for a very rich cookie use 2/3 Cup)
- 1 teaspoon vanilla
- 1 egg
- 1 ½ Cup sifted flour
- ½ teaspoon baking powder
- ½ teaspoon baking soda
- 1 Cup semisweet chocolate chips

### Method:

1. Wash hands.
2. Heat the oven to 375.
3. Cream margarine. Add granulated sugar and brown sugar and beat until creamy.
4. Add egg and vanilla and mix.
5. Beat or stir in flour, baking soda, and baking powder until dough is stiff and smooth.
6. Stir in chocolate chips.
7. Drop dough by rounded tablespoonfuls onto an ungreased cookie sheet, lined with foil.
8. Bake until light brown, 10 to 12 minutes. Let cookies cool slightly and remove from cookie sheet with a spatula placing on a cooling rack.