**Chocolate Chip Cookies**

**Ingredients:**

¾ cup sugar

¾ cup brown sugar

2 sticks butter

1 tsp. vanilla

2 eggs

2 ¼ cups AP flour

1 tsp. baking soda

½ tsp. baking powder

1 tsp. salt

¾ cup semisweet chocolate chips

**INSTRUCTIONS**

**Day 1:**

1. Mise en place all ingredients.
2. Label this recipe with your period and group number, put it on a ½ sheet tray with the cookie dough, and put it in the “*mise en place*” cooler.

**Day 2:**

1. Fit the Kitchenaid with the paddle attachment.
2. Cream the white sugar, brown sugar, and butter together in the mixer until smooth.
3. Add the eggs and vanilla and mix thoroughly.
4. With the mixer off, add the flour, baking soda, and salt.
5. Turn the mixer on low and mix together.
6. With the mixer still on low, add chocolate chips.
7. Put the dough into a small bowl and wrap with plastic. Put back on your tray with your recipe and return to the cooler.

**Day 3:**

1. Preheat oven to 375ºF.
2. Using one of the portion scoops in your lab group; scoop the cookie dough on to **ungreased** half sheet pans, 8-15 per pan, depending on the scoop size.
3. Bake for 10-14 minutes, until the edges just get crispy.
4. Remove from oven and cool for 3-4 minutes before eating them.