



Soft and Chewy Chocolate Chip Cookies

Jacob · 29/09/2024



Prep Time

2 mins

Difficult

Medium

Servings

22 mins

Description

Becelreg Original makes baking soft and chewy cookies almost as easy as eating themhellip almost

Ingredients

— - 1 ¼ cups all-purpose flour - 1 teaspoon baking soda - ½ teaspoon salt - ½ cup Becel® Original margarine - ½ cup light brown sugar - ¼ cup granulated sugar - 1 egg - 1 teaspoon vanilla extract - ½ cup semi-sweet chocolate chips - ¼ teaspoon flaked sea salt

Instructions

1. Preheat oven to 375 degrees F (190 degrees C). Combine flour
2. baking soda
3. and salt; set aside. In large bowl
4. beat together Becel® Original
5. brown sugar and granulated sugar. Beat in egg and vanilla until blended. Gradually add flour mixture and beat just until blended. Stir in chocolate chips. Drop heaping tablespoonfuls of batter onto ungreased baking sheets
6. about 2 inches (5 cm) apart. Bake for 8 to 10 minutes or until edges are golden. Remove from oven; sprinkle with flaked sea salt. Let cool for 2 minutes in pan on rack; transfer cookies directly to rack and let cool completely. Cook's Notes: Add 1/2 cup (125 mL) finely chopped pecans or walnuts to cookies
7. if desired. The metric measures for this recipes are as follows: 300 mL all-purpose flour
8. 5 mL baking soda
9. 2 mL salt
10. 125 mL Becel® Original margarine
11. 125 mL firmly packed light brown sugar
12. 60 mL granulated sugar
13. 5 mL vanilla extract
14. 125 mL semi-sweet chocolate chips.