

**Texas**  
**Wheat**



*chocolate chip*  
**COOKIES**



# CHOCOLATE CHIP COOKIES

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## INGREDIENTS

- 2 1/2 cup all-purpose flour
- 1 teaspoon baking soda
- 1/4 teaspoon salt
- 3/4 cup butter
- 1 1/2 cup brown sugar
- 1 egg
- 2 teaspoons vanilla extract
- 1 cup semi-sweet chocolate morsels

## DIRECTIONS

Preheat oven to 350 °F. Combine flour, baking soda and salt; set aside. Mix butter and sugar in large bowl. Add egg and vanilla; stir until well blended. Add flour mixture; mix well. Stir in chocolate morsels. Refrigerate dough 30 minutes before baking. Drop 1/4 cup amounts of dough 2 1/2 inches apart onto ungreased baking sheets. Bake 14 minutes, or until cookies harden around edges. (Centers will be soft.) Let rest 2 minutes before removing to wire racks; cool completely.

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Calories per serving (265); 11g Fat (3g Sat. Fat); 41g Carbs; 3g Protein; 26g Sugar