Chocolate Chip Cookies

You will need:
- ½ cup (113g) unsalted butter, softened
- 1 large egg
- 1 teaspoon vanilla extract

Instructions:
1. Preheat the oven to 350°F (180°C). Line a baking sheet with parchment paper.
2. Mix together butter, egg and vanilla until creamy. Add the wet ingredients to the cookie mix. Stir well.
3. Make 2-inch balls spaced about 2-inch apart onto the baking sheet, and bake for about 8 minutes, until lightly under-baked. Let cool for about 5 minutes, then transfer to a cooling rack and let cool completely. Enjoy!

Cookie Mix Ingredients: all-purpose flour, oats, brown sugar, granulated sugar, chocolate chip, baking soda, cinnamon, salt.

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