

Chocolate Chip Cookies

Ingredients:

3/4 cup margarine (softened)
1 cup brown sugar
1/4 cup evaporated cane juice or white sugar
1 egg
1 1/2 cup all purpose mix
1/2 tsp vanilla extract (Nielson-Massey)
1/3 cup chocolate chips (Enjoy Life)

Directions:

Preheat oven to 350 degrees. Blend margarine and sugars on high for about 2 minutes. Add egg and blend until incorporated. Add mix until full incorporated, vanilla extract and chocolate chips. On a nonstick baking sheet, scoop out the cookies with an ice cream scoop or a spoon and drop on tray. Using back of scoop or spoon to press in slightly. Place dough 1 inch apart. Bake for 12-14 minutes until slightly brown. For a more crunchy cookie, bake an additional 2 minutes.

Enjoy!