



Chocolate Chip Cookies

Enjoy a traditional chocolate chip cookie! Made with our [Baking & Pancake Mix](#).

Yield: approximately 20 cookies

Ingredients

- 7 TBSP butter
- ¼ cup white sugar
- ¼ cup light brown sugar
- 1 egg, large
- 1 tsp vanilla
- 1½ cups [Pamela's Baking & Pancake Mix](#)
- 1 cup semi sweet chocolate chips (1½ cups chips for chocolate lovers)
- Optional: ½ cup chopped nuts

Directions

Preheat oven to 350°.

Cream butter and sugars together. Mix in egg and vanilla. Add Baking & Pancake Mix and combine. Mix in chocolate chips and nuts, if using. Place scoops of dough (1 TBSP sized) on parchment-lined or greased cookie sheet. Lightly flatten. Bake in the top third of the oven for approximately 12 to 16 minutes, depending on size. Let cookies cool slightly and use a spatula to remove from cookie sheet.

For pan cookies, bake in a greased 9"x12" pan for 20 to 25 minutes. Cut into bars after cooling.

Freeze for quick cookies: Use a small ice cream scooper or a tablespoon to form dough balls. Place on a greased cookie sheet, flatten and put in freezer. When frozen, remove from cookie sheet and store in a freezer bag. For hot, fresh cookies, remove from freezer, place dough on a greased cookie sheet and bake in a preheated 350° oven for 15 minutes.

Variations: Try white chocolate chips, milk chocolate chips, or butterscotch chips. Try pecans or macadamia nuts.

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