

Supplies (Recipe Makes 12 cookies)

- ½ Cup Butter (room temperature)
- ½ Cup Granulated Sugar
- ¼ Cup Light Brown Sugar
- 1 Teaspoon Vanilla
- 1 Egg
- ½ Teaspoon Kosher Salt
- ½ Teaspoon Baking Soda
- 1.5 Cup Flour (or gluten free flour, amount may vary)
- 1 cup chocolate chips
- Food Coloring
- Parchment Paper
- Cooking Sheet
- Oven
- Bowl

Steps

1. Preheat the oven to 350F. Line a baking sheet with parchment paper and set aside.
2. Mix the butter and both sugars together until light and fluffy. Add in the egg, vanilla, salt and baking soda and continue mixing until smooth.
3. Add in the flour, mixing until just incorporated.
4. Stir in the chocolate chips evenly.
5. Divide the cookie dough into 3 equal portions. Use a few drops of the food coloring to color the dough
6. Take a small piece from each different colored dough and

roll together into a ball and place onto a prepared baking sheet.

7. Place cookie sheet into the oven and bake for 10 minutes.
8. Remove cookie sheet from the oven and allow the cookies to cool.
9. If you want, place a few or A LOT of extra chocolate chips on top! And ENJOY! 😊

