

I GOT IT FROM MY GRANDMA

RECIPE CARD



30min

PREP TIME

10-12min

COOK TIME

12

SERVES

RECIPE Classic chocolate chip cookies

DIRECTIONS

1. beat butter + sugars until light + fluffy
2. add egg, vanilla, molasses, salt
3. slowly add in dry ingredients
4. refrigerate 30-60min
5. scoop heaps onto pan
6. bake 10-12min until edges start to brown
7. let cookies sit + cool on the pan until gooey center sets ☺

Preheat to 350°

INGREDIENTS

- 1 C butter
- 3/4 C brown sugar
- 1/3 C sugar
- 1 egg
- 2 tbsp molasses
- 2 C flour
- 1 tsp baking soda
- 1 tsp salt
- bag of dark choc chunks
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