



Mrs. Fields Chocolate Chip Cookies

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INGREDIENTS

- 1 cup (2 sticks) butter, softened
- 1/2 cup granulated sugar
- 1 1/2 cups packed light brown sugar
- 2 large eggs
- 2 1/2 teaspoons vanilla extract
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- 2 1/2 cups all-purpose flour
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- 3/4 teaspoon salt
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- 18 ounces semisweet chocolate chips

DIRECTIONS

1. Preheat oven to 350 degrees F.
2. In a medium mixing bowl, mix together flour, baking powder, baking soda, and salt, set aside.
3. In a large mixing bowl, cream together the softened butter, granulated sugar and brown sugar. Slowly add eggs and vanilla and mix well.
4. Add the dry flour mixture to the wet mixture and blend well.
5. Stir in the chocolate chips.
6. Using a 2 oz. cookie scoop, scoop dough and place 2 inches apart on an ungreased cookie

- sheet. Slightly press dough down with the bottom of glass.
7. Bake for 9 to 10 minutes or just until the edges are light brown.
 8. Makes two dozen cookies.

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