

Chocolate chip cookies

- 1 stick of butter (salted or unsalted) = 113 gram
- add ½ cup of medium brown sugar
- add ½ cup white sugar
- cream those together
- add 1 egg
- ½ teaspoon vanilla
- stir together
- add 1 ½ cup all purpose flour
- ½ teaspoon baking powder
- ½ teaspoon baking soda
- then stir it together
- 1 (or a bit less) cup chocolate chips (semi-sweet) from Toll house/Nestle/Hershey
- optional 1/2 cup of pecans

Preheat oven on 350 Fahrenheit or 325 Fahrenheit if using dark Teflon pan.
Use 2 teaspoons to scoop them on an ungreased pan.
Bake them for 10 minutes by 350 Fahrenheit or 9 minutes when using dark Teflon pan.