CHOCOLATE COOKIES

Ingridients:

3 cups flour

1 teaspoon baking soda

1 teaspoon cornstarch

1/2 teaspoon salt

4 cups brown sugar

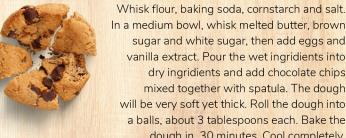
1 cup white sugar

2 eggs

3 teaspoon vanilla extract

2 cups sweet chocolate chips

Directions:



In a medium bowl, whisk melted butter, brown sugar and white sugar, then add eggs and vanilla extract. Pour the wet ingridients into dry ingridients and add chocolate chips mixed together with spatula. The dough will be very soft yet thick. Roll the dough into a balls, about 3 tablespoons each. Bake the dough in 30 minutes. Cool completely.

