

TAP CHEF: BEST CHOCOLATE CHIP COOKIES EVER!

Even better when you put ice cream between them and make a sandwich!



INGREDIENTS:

- 3 cups all purpose flour
- ½ tsp salt
- 1 cup butter; softened
- 1 cup brown sugar; packed
- 1 cup white sugar
- 2 eggs
- 2 tsp vanilla
- 1 tsp baking powder
- 2 tsp hot water
- 1 cup chocolate chips

DIRECTIONS:

1 Preheat oven to 350°F (175°C). In a bowl, stir flour and salt together, set aside. **2** In another large bowl, cream together butter, white sugar and brown sugar until smooth. **3** Beat in eggs one at a time, mixing well and stir in vanilla. **4** Dissolve baking powder in hot water and add to the batter, stir well. **5** Add flour mixture to batter and mix well. **6** Drop large spoonfuls of dough onto ungreased baking sheet and bake in oven for 10 minutes. **7** Take cookie sheet out of oven, let cool and enjoy!