



BOOKKEEPING + ANALYSIS = VALUE

## Triple Chocolate Chip Cookies

There's no big secret here. It's a basic chocolate chip recipe with three types of chips

1 Cup Butter softened                      cream together  
1 Cup White Sugar                            until smooth  
1 Cup Brown Sugar, packed

2 Large Eggs                                    Beat into above  
                                                          one at a time

1 Tbsp Vanilla                                 Stir into above.  
*I love good quality vanilla so you will often use lots of vanilla in my recipes. You can reduce the qty by half if you don't have good quality vanilla or if you don't LOVE the flavour the way I do.*

1 tsp Baking Soda                             Mix into above  
3 Cups All Purpose Flour  
1/2 tsp salt

3 Cups Chips                                    Stir in  
You can use whatever type of chips you like. If you've had my Triple Chocolate, I use just less than one cup of white and just less than one cup of milk and a bit more than one cup of semi-sweet.

Make sure everything is well mixed. Drop by teaspoonful onto cookie sheet. Bake at 350 for approximately 10 minutes until nicely brown. Let cool and eat!



BOOKKEEPING + ANALYSIS = VALUE