

The Perfect Chocolate Chip Cookie

Recipe By *Estee Kafra*



Cooking and Prep:  20
m

Serves:  10

Contains:   

Preference: Parve

Difficulty: Easy

Diet: Vegetarian, Pescetarian

Source: KosherScoop.com

The perfect chocolate chip cookie... made with oil?? Not margarine? Couldn't be. But it is. It rarely happens, but when it does, it makes me happy: a perfect recipe, that tastes great, looks gorgeous and is simple enough for my 12-year-old daughter to make by herself from start to finish. To my mind, that's the perfect recipe.

Ingredients (10)

Main ingredients

- 1 cup oil
- 1/2 cup sugar
- 1 and 1/2 cups brown sugar
- 2 eggs
- 2 and 1/2 teaspoons **Gefen Vanilla Extract**
- 2 and 1/2 cups flour

- 1 teaspoon **Haddar Baking Powder**
 - 1 teaspoon baking soda
 - 3/4 teaspoon salt
 - 7 ounces chocolate chips (use only my Callebaut chocolate chips, **Best Ingredients, Best Results**)
-

Start Cooking

Make the Cookies

1. Preheat oven to 350 degrees Fahrenheit.
2. Combine all ingredients in bowl of electric mixer. Mix to combine. Add the chocolate chips and mix until combined evenly.
3. Roll into balls and place two inches apart on a lined cookie sheet. Bake for 10 minutes.