

Grandma Flatness's Chocolate Chip Cookies



Ingredients

1 ½ Cups White Sugar
1 ½ Cups Brown Sugar
1 Cup Margarine or Butter
1 tsp vanilla
½ tsp Water

2 Eggs
3 Cups Self-Rising Flour
1 tsp Baking Soda
1 tsp Salt
1 x 12 oz bag Semi-Sweet Chocolate Chips

Directions

Preheat oven to 400°F.

Mix together the white sugar, brown sugar, margarine or butter, vanilla and water until blended. Add the eggs and beat well. Add flour, salt and baking soda and mix together well until a fairly firm dough. Add the chocolate chips and mix in. Spoon onto a lightly greased baking pan and bake for 10-12 minutes. Remove and cool on wire rack. Store in an airtight container.

Notes

Makes about 40 cookies.

To make cookie bars/cookie "cake" - spread dough in 11 x 17 (½ Sheet) pan and bake until light golden brown.

