

Title	Recipe : Chocolate Chip Cookies
Materials (Inclusive of equipment and ingredients)	Ingredients: <ul style="list-style-type: none"> • 1 cup butter, softened • 1 cup white sugar • 1 cup packed brown sugar • 2 eggs • 2 teaspoons vanilla extract • 3 cups all-purpose flour • 1 teaspoon baking soda • 2 teaspoons hot water • 1/2 teaspoon salt • 2 cups semisweet chocolate chips
Steps	Instructions: <ol style="list-style-type: none"> 1. Preheat the oven to 350 degrees F (175 degrees C). 2. Cream together the butter, white sugar, and brown sugar until smooth. 3. Beat in the eggs one at a time, then stir in the vanilla. 4. Dissolve baking soda in hot water. Add to batter along with salt. 5. Stir in flour and chocolate chips. 6. Drop by large spoonfuls onto ungreased pans. 7. Bake for about 10 minutes in the preheated oven, or until the edges are nicely browned.

What temperature should the oven be preheated to?

350 degrees F (175 degrees C).

What are the ingredients needed to make the chocolate chip cookies?

Butter softened, white sugar, packed brown sugar, eggs, vanilla extract, all-purpose flour, baking soda, hot water, salt, semisweet chocolate chips

How should the butter, white sugar, and brown sugar be combined?

They have to be smooth

What should you do after adding the eggs to the mixture?

Dissolve baking soda in hot water

How is the baking soda incorporated into the batter?

Salt

How long should the cookies be baked in the oven?

10 minutes

What should the texture of the edges of the cookies look like when they are done baking?

Nicely brown

What type of chocolate chips are used in the recipe?

Semi sweet chocolate chips

How should the dough be placed on the baking pans?

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