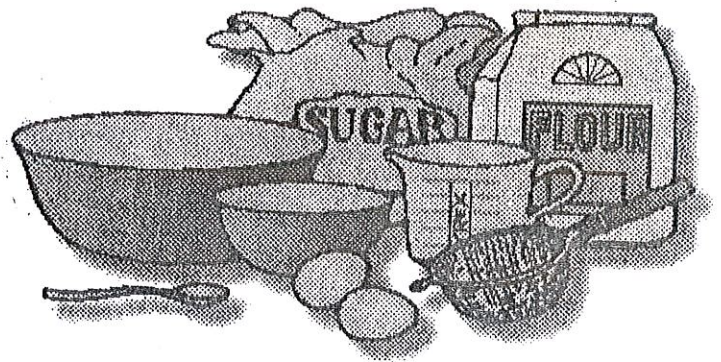


Super Chip Cookie

1. Preheat oven to 350 degrees and check oven rack levels.
2. Grease a 13" round pizza pan.
3. Measure $\frac{1}{2}$ c. margarine into a large mixing bowl.
4. Measure $\frac{1}{4}$ c. white sugar and add to margarine bowl.
5. Measure $\frac{1}{3}$ c. packed brown sugar and add to margarine bowl.
6. Blend sugar & margarine mixture till creamy with an electric mixer.
7. Add 1 egg and 1 tsp. vanilla to mixture and beat until well blended.
8. Measure $1 \frac{1}{3}$ c. flour into a medium mixing bowl.
9. Measure $\frac{1}{2}$ tsp. baking soda & $\frac{1}{4}$ tsp. salt to flour mixture.
10. & 11. Gradually add flour mixture to margarine mixture & blend with mixer.
12. Stir in ($\frac{1}{2}$) bag chocolate chips with a wooden spoon.
13. Spread dough evenly onto pizza pan with a rubber scraper.
14. Put super chip cookie into the oven & set timer for 15 minutes.
15. Wash dishes.
16. Dry dishes & sink.
17. Clean counter, mixer & demo table.
18. Put dishes away.
19. Sweep floor.
20. Throw garbage away.



*Cookie is done when it feels set and dry to the touch. Remove from the oven and let cool in the pan. After it is completely cooled, cut into wedges.