

Microwave Chocolate Chip Cookies

Makes 3 Cookies; 1 cookie per serving

Nutrients Per Serving:







286 Calories | 13g Fat (8g Saturated) | 39 Carbohydrates | 25g Added Sugar | 5g Protein | 33 mg Sodium | 1g Fiber

Equipment Needed

 <p>Medium mixing bowl</p>	 <p>Fork</p>	 <p>Rubber spatula</p>	 <p>Measuring cups & measuring spoons</p>	 <p>Plate</p>
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Ingredients Needed

Brand names that may be used in this recipe are not intended to endorse brands. Use any brand of your choice.

 <p>2 tablespoons butter softened</p>	 <p>1/4 cup brown sugar</p>	 <p>1 teaspoon vanilla</p>	 <p>1 egg</p>	 <p>6 tablespoons flour</p>
 <p>1/4 cup chocolate chips</p>				

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Directions

(Tbsp = tablespoon, tsp = teaspoon)

1



Wash hands.

2



In a mixing bowl, stir together with a fork 2 Tbsp softened butter and 1/4 cup brown sugar until well mixed.

3



Add to the butter/sugar mixture 1 tsp vanilla, 1 egg, and 6 Tbsp flour. Stir until creamy.

4



Add 1/4 cup chocolate chips to the mixture.

5



Spread 1/2 of mixture on a microwave-safe plate. You may want to put parchment paper on the plate to keep the cookie from sticking.

6



Microwave on high for 1 minute. Check to see if it is cooked. Microwave for an additional 15 seconds if needed. Repeat as needed for remaining cookies. Refrigerate unused cookie dough. Do not eat the raw cookie dough.

7



Let cool slightly. Enjoy.