

CHOCOLATE CHIP SQUARES

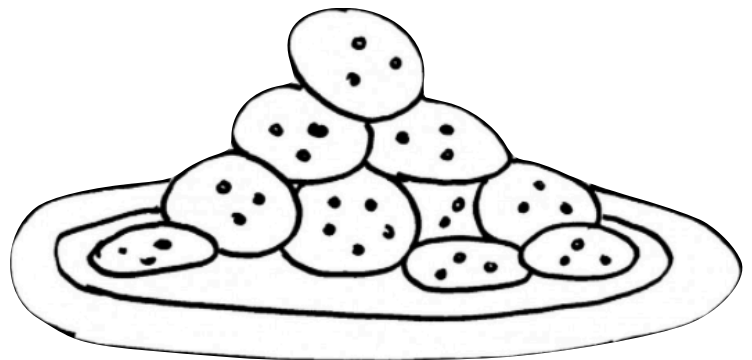
ORGANIZE INGREDIENTS AND UTENSILS

INGREDIENTS:

- 2 $\frac{1}{4}$ cups all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon salt
- 1 cup butter, softened
- $\frac{3}{4}$ cup granulated sugar
- $\frac{3}{4}$ cup packed brown sugar
- 1 teaspoon vanilla extract
- 2 large eggs
- 2 cups semi-sweet chocolate chips
- 1 cup chopped nuts (optional)

UTENSILS:

- Small mixing bowl
- Stand Mixer
- Measuring cups and spoons
- Offset spatula



INSTRUCTIONS:

1. Preheat Oven to 375° F. Grease 15 x 10-inch jelly-roll pan.
2. Combine flour, baking soda and salt in small bowl.
3. Beat butter, granulated sugar, brown sugar and vanilla extract in large mixer bowl.
4. Add eggs, one at a time, beating well after each addition. Gradually beat in flour mixture
5. Stir in morsels and nuts. Spread into prepared pan.
6. Bake for 20 to 25 minutes or until golden brown. Cool in pan on wire rack. Cut into bars.

Cartoon:

<http://www.getcoloringpages.com/>