

# Whole Wheat Chocolate Chip Cookies

written by The Recipe Exchange | November 18, 2014

## **Ingredients**

3/4 cup granulated sugar  
3/4 cup packed brown sugar  
1 cup butter or margarine, softened  
1 teaspoon vanilla  
1 egg  
2 cups Gold Medal whole wheat flour  
1 teaspoon baking soda  
1/2 teaspoon salt  
1 package (12 ounces) semisweet chocolate chips (2 cups)

## **Directions**

Heat oven to 375 F.

Mix sugars, butter, vanilla and egg in large bowl. Stir in flour, baking soda and salt (dough will be stiff). Stir in chocolate chips. Feeling a little nutty? Go ahead and add 1 cup coarsely chopped nuts with the chocolate chips.

Drop dough by rounded tablespoonfuls about 2 inches apart onto ungreased cookie sheet.

Bake 8 to 10 minutes or until light brown (centers will be soft). Cool slightly; remove from cookie sheet. Cool on wire rack.