

Simple Chocolate Chip Cookie Recipe to Kick Off the Year

Whether you're baking solo or with the kids, this quick recipe comes together with minimal ingredients and major satisfaction.

Ingredients:

- 2 ¼ cups all-purpose flour
- 1 tsp baking soda
- 1 tsp salt
- 1 cup unsalted butter, softened
- ¾ cup brown sugar
- ¾ cup granulated sugar
- 1 tsp vanilla extract
- 2 large eggs
- 2 cups semi-sweet chocolate chips

Instructions:

1. Preheat your Café wall oven to 350°F using the **SmartHQ app**.
2. In a bowl, whisk together flour, baking soda, and salt.
3. In a separate bowl, cream together butter and sugars. Add vanilla and eggs, one at a time.
4. Gradually mix in the dry ingredients, followed by chocolate chips.
5. Drop spoonfuls of dough onto a parchment-lined cookie sheet.
6. Bake for 10–12 minutes or until golden brown on the edges. Let cool and enjoy.

Pro tip: Use the SmartHQ app to set a timer and receive a push notification when your cookies are ready—no babysitting required.