

# Chocolate Chip Butter Cookies

MAKES 4 DOZEN

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1 cup butter  
2 tsp. vanilla extract  
2 cups all-purpose flour  
1 cup confectioner's sugar  
1 cup mini chocolate chips

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- Melt butter, stir in vanilla, and cool completely.
- In a large bowl, combine flour and sugar; stir in the cooled butter and chocolate chips. The mixture will be crumbly.
- Shape into 1-inch balls and place 2 inches apart on ungreased cookie sheets; flatten slightly.
- Bake at 375 °F for 12 minutes or until the edges begin to brown.
- Cool on wire racks and enjoy!

