

# Microwave chocolate chip cookies

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Bake chocolate chips cookies in less than 1 minute.

## Ingredients

- 1 Tbs. butter (unsalted preferred), softened
- ½ Tbs. granulated sugar
- 1 tsp. brown sugar (light or dark brown)
- ¼ tsp. vanilla extract
- 1 egg, beaten (can use egg substitute) (The entire egg will not be used.)
- 2 Tbs. flour
- 1/8 tsp. baking powder
- Pinch of salt
- 1 rounded Tbs. chocolate chips

## Directions

In a small bowl, mix the butter, sugars, and the vanilla. Stir.

Add 2 tsp. of the egg. Stir. (Note: avoid excess egg as the dough will be too soft.)

Mix 2 Tbs. flour, 1/8 tsp baking powder, and the salt.

Add to the wet ingredients. Stir.

Add the chocolate chips.

Place the dough on a microwave safe plate. Heat on high for 45 seconds. Depending on the microwave an extra 5 to 10 seconds may be needed.

Notes:

Make one cookie at a time.

The cookies will not brown.

Cookies will take several minutes to crisp.

