

Best Ever Chocolate/Butterscotch Chip Cookies

2 cups Flour

2 teaspoons Cornstarch

1 teaspoon Baking Soda

1/2 teaspoon Salt

3/4 cup Unsalted Butter, softened

3/4 cup Brown Sugar

1/4 cup Sugar

1 Egg

2 teaspoons Vanilla

1 cup Chocolate or Butterscotch Chips

Combine the first 4 ingredients and set aside.

Cream the next 3 ingredients

Beat in the egg and vanilla.

Stir in the dry ingredients, and lastly the chips.

Drop by tablespoon or cookie scoop onto a prepared cookie sheet.

Bake at 350F for 8-10 minutes, until barely golden brown around the edges. (*The tops will **not** brown. Do NOT cook longer than 10 minutes).

Makes about 3 dozen.