TAP CHEF: BEST CHOCOLATE CHIP COOKIES EVER!

Even better when you put ice cream between them and make a sandwich!

INGREDIENTS:
- 3 cups all purpose flour
- ½ tsp salt
- 1 cup butter; softened
- 1 cup brown sugar; packed
- 1 cup white sugar
- 2 eggs
- 2 tsp vanilla
- 1 tsp baking powder
- 2 tsp hot water
- 1 cup chocolate chips

DIRECTIONS:
1. Preheat oven to 350°F (175°C). In a bowl, stir flour and salt together, set aside.
2. In another large bowl, cream together butter, white sugar and brown sugar until smooth.
3. Beat in eggs one at a time, mixing well and stir in vanilla.
4. Dissolve baking powder in hot water and add to the batter, stir well.
5. Add flour mixture to batter and mix well.
6. Drop large spoonfuls of dough onto ungreased baking sheet and bake in oven for 10 minutes.
7. Take cookie sheet out of oven, let cool and enjoy!