

## The Very Famous Eagle's Nest Cho Chos

### Ingredients:

2 ½ cups all purpose (plain) flour  
1 teaspoon salt  
1 teaspoon baking soda  
½ teaspoon baking powder  
1 cup chocolate chips  
½ cup (1 stick) butter  
¾ cup white sugar  
¾ cup brown sugar  
2 eggs  
1 ½ teaspoons vanilla

### Equipment needed:

Oven  
Oven mitts or pot holders  
8" x 8" square baking pan  
Large mixing bowl  
Whisk  
Wooden spoon  
Mixing fork  
Measuring cups and spoons  
Rubber scraper or spatula

### Directions:

- Preheat oven to 325 degrees Fahrenheit.
- Grease an 8" by 8" square baking pan.
- Mix the flour, salt, baking soda, baking powder, and chocolate chips together in a large bowl.
- In another bowl, cream the butter, white sugar, and brown sugar together. Add eggs one at a time while stirring. Stir in vanilla.

Now mix the two together!

- Put the wet ingredients into the big bowl with the dry ingredients.
- Spread the mixture into the prepared pan and bake in oven for 35 minutes or until golden brown and firm to the touch.
- Cool, then cut into 9 or 12 squares.
- Enjoy with a glass of milk!