Chocolate Chip Cookies	Chocolate Chip Cookies	Chocolate Chip Cookies
Preheat oven to 350° F.	Preheat oven to 350° F.	Preheat oven to 350° F.
Add to dry mix: 1 egg white 5 tbsp. salted butter, room temperature 1 tsp. pure vanilla extract	Add to dry mix: 1 egg white 5 tbsp. salted butter, room temperature 1 tsp. pure vanilla extract	Add to dry mix: 1 egg white 5 tbsp. salted butter, room temperature 1 tsp. pure vanilla extract
Blend well until dough forms. Taste for sweetness and adjust if needed	Blend well until dough forms. Taste for sweetness and adjust if needed	Blend well until dough forms. Taste for sweetness and adjust if needed
Using a medium scoop (3 tbsp.), make uniform balls of dough and place on cookie sheet. Using bottom of glass or hands, flatten dough into round cookies. Bake for 15-17 minutes or until slightly brown. (Oven times will vary). Cool on wire rack.	Using a medium scoop (3 tbsp.), make uniform balls of dough and place on cookie sheet. Using bottom of glass or hands, flatten dough into round cookies. Bake for 15-17 minutes or until slightly brown. (Oven times will vary). Cool on wire rack.	Using a medium scoop (3 tbsp.), make uniform balls of dough and place on cookie sheet. Using bottom of glass or hands, flatten dough into round cookies. Bake for 15-17 minutes or until slightly brown. (Oven times will vary). Cool on wire rack.
Store cookies in airtight container in the refrigerator. Yields 9 cookies.	Store cookies in airtight container in the refrigerator. Yields 9 cookies.	Store cookies in airtight container in the refrigerator. Yields 9 cookies.
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