

The Lazy Gourmet's™ Famous Chocolate Chip Cookies

You will need:

- 1 sharp knife
- 1 roll Pillsbury® Chocolate Chip Cookie Dough
- 2 non-stick baking sheets
wax paper
- 1 non-stick safe spatula
- 1 oven
- 2 Clean Hands

Directions:

1. Preheat the oven to 350°
2. Use the sharp knife to open the roll of cookie dough. I like to use the I-type cut used in laboratory dissections to maximize my access to the cookie dough.
3. Take a portion of the cookie dough and roll it into a ball with your clean hands.
4. Place the ball of cookie dough on the baking sheet.
5. Repeat steps 3 and 4, evenly spacing them on the baking sheet until full.
6. Put the baking sheet with cookies in the oven.
7. Repeat steps 3, 4 and 5, while intermittently checking the cookies in the oven to make sure they are not burning.
8. When the cookies in the oven are just starting to show cracks, pull out that baking sheet and replace it with the cookie sheet that has raw cookie dough on it.
9. After giving the fresh cookies at least 5 minutes to cool (they are very, very gooey) remove them from the cookie sheet with the spatula and place them on the wax paper.
10. Repeat until all the cookies are made.
11. Enjoy your cookies!

You can make your cookies the way you like them:

For larger cookies, use more cookie dough in the dough balls.

For smaller cookies, use less dough in the dough balls.

For crunchy cookies, cook the dough longer.

For more cookies, use more rolls of Pillsbury® Chocolate Chip Cookie Dough.