



Giant Valentines Day Cookie

- 1 cup of flour
- 1/2 teaspoon of baking soda
- 1/2 teaspoon of salt
- 1/2 cup soft butter
- 1/2 cup packed brown sugar
- 1/3 cup white sugar
- 1/2 teaspoon of vanilla extract
- 1 large egg
- 1 plus 3/4 cups semi-sweet chocolate chips
- Decorator icing in tubes



Preheat oven to 375° F and grease a waxed paper lined cookie sheet. Combine flour, baking soda and salt in a small bowl and set aside. In a large bowl, beat together the butter, brown sugar, white sugar and vanilla until creamy. Add eggs and mix well. Slowly beat in the flour mixture a little at a time. Stir in 1 cup chocolate chips and then pat into a circle shape on your cookie sheet. Bake 20-30 minutes until golden brown. Let cool completely on a wire rack.

For frosting: microwave the remaining chocolate chips in a small bowl at 30 second intervals until melted smooth and creamy. Stir at the end of each 30 seconds. Spread melted chocolate over the top of the cookie and decorate with the decorator icing.

