



Easy Chocolate Chip Cookies

Ingredients

1. 2 1/4 cups flour
2. 1 tsp baking soda
3. pinch of salt
4. 1 cup unsalted softened butter
5. 3/4 cup granulated sugar
6. 3/4 cup brown sugar, packed
7. 1 tsp vanilla extract
8. 2 large eggs
9. 2 cups semisweet chocolate chips (dark chocolate chips also work)
10. if desired: 1 cup of chopped nuts

Serves: 4-6

Instructions

1. Preheat oven to 375 F
2. Place parchment paper on a baking sheet
3. Mix flour, baking soda and salt in a bowl and set aside
4. In a bowl use a beater to mix butter with granulated sugar, brown sugar and vanilla extract until creamy
5. Beat eggs into mixture one at a time
6. Add flour, baking soda and salt mix to beaten mixture, gradually mixing in
7. Stir in chocolate chips (and nuts if desired)
8. Place spoonfuls of dough onto the parchment paper on baking sheet
9. Bake for 9-11 minutes or until golden brown
10. Let cool on baking sheet for at least 2 minutes before removing
11. Enjoy

Prep Time: 25 minutes