

# Chocolate Chip Cookies

## Ingredients

- 1 1/2-Cup Butter (Softened)
- 1 1/4-Cup granulated Sugar
- 1 1/4-Cup Brown Sugar, packed
- 1-Tablespoon Vanilla
- 2-Eggs
- 4-Cup All-Purpose Flour
- 2-Teaspoons Baking Soda
- 1/2-Teaspoon Salt
- 1 (24 oz.)-bag Semi-Sweet Chocolate Chips

## Directions

1. Heat oven to 350 degrees F.
2. In large bowl, beat butter, sugars on medium speed until well combined.
3. Add vanilla and eggs. Beat again on medium speed or with spoon until light and fluffy.
4. Stir in flour, baking soda and salt (dough will be stiff).
5. Stir in chocolate chips.
6. On ungreased cookie sheet, drop dough by tablespoonfuls or a cookie/ice cream scoop 2 inches apart; flatten slightly.
7. Bake 11-13 minutes or until light brown (centers will be soft). **(I don't bake mine this long. Usually 8-10 minutes will give you just right soft & gooey cookies.)**

Cool 1-2 minutes; remove from cookie sheet to cooling rack.

Note: For nut lovers, stir in 2 cups coarsely chopped nuts with chocolate chips.

**ENJOY!**