

Chocolate Chip Cookies

- 2 1/4 cups of all-purpose flour
- 1 tsp. baking soda
- 1 tsp. salt
- 1 cup (2 sticks) butter, softened
- 3/4 cup granulated sugar
- 3/4 cup packed brown sugar
- 1 tsp. vanilla extract
- 2 large eggs
- 2 cups semi-sweet chocolate chips

Preheat oven to 375 degrees

1. In a small bowl, combine flour, baking soda and salt
2. In a large mixing bowl, beat butter, granulated sugar, brown sugar and vanilla extract until creamy
3. Add eggs, one at a time, beating well after each addition
4. Beat in flour mixture gradually
6. Stir in chocolate chips
7. Drop onto baking sheets by rounded tablespoon
8. Bake for 9 to 11 minutes or until golden brown. Cool on baking sheets for 2 minutes, remove to wire racks to cool completely

Makes about 5 dozen cookies