

Chocolate Chip Cookies

Ingredients:

- 2 ¼ cups all-purpose flour
- 1 tsp. baking soda
- 1 tsp. salt
- 1 cup butter or margarine (room temp)
- ¾ cup of sugar
- ¾ cup of packed brown sugar
- 1 tsp. of vanilla extract
- 2 large eggs
- 1 12oz bag of semi-sweet chocolate chips

Directions

Preheat oven to 375 degrees F.

1. In a small bowl, combine flour, baking soda, and salt then set aside
2. In a large bowl combine butter, sugar, brown sugar and vanilla extract; beat until creamy
3. Add in eggs (one at a time) and beat into mixture.
4. Once mixed gradually add flour mixture and mix well.
5. When all ingredients are mixed together add in chocolate chips
6. When all ingredients are mixed together add tablespoonful's of mixture onto a greased baking sheet. (if you have quality baking sheets you can skip greasing the baking sheet)
7. Bake at 375 degree F. for 8-10 minutes

Make approx. 8 dozen 2 in cookies