

## **CHOCOLATE CHIP COOKIES**

YIELD: 5 dozen cookies

PREP TIME: 15 minutes

COOK TIME: 9 minutes

TOTAL TIME: 24 minutes

### **INGREDIENTS**

2 ¼ cups all-purpose Flour

1 teaspoon Baking Soda

1 cup Butter, (unsalted, softened)

¾ cup granulated (white) sugar

¾ cup packed Brown Sugar

1 teaspoon Vanilla Extract

2 large Eggs

2 cups Chocolate Chips

1 cup chopped Nuts (optional)

### **DIRECTIONS**

Preheat oven to 375 degrees Fahrenheit. Combine dry ingredients. Beat butter, granulated sugar, and brown sugar in a mixer until creamy. Add eggs, one at a time, beating well after each addition. Scrape down sides and add in flour mixture. Stir in flavor components (vanilla, chocolate chips, nuts). Portion cookies onto a parchment lined sheet pan. Bake for 9-11 minutes or until golden brown. Cool on the baking sheet for 2 minutes then transfer to wire racks to cool completely.