RECIPE  
Chocolate Chip Cookies



# Ingredients

* 1 cup softened butter
* 1 cup granulated sugar
* 1 cup light brown sugar packed
* 2 tsp pure vanilla extract
* 2 large eggs
* 3 cups all-purpose flour
* 1 tsp baking soda
* ½ tsp baking powder
* 1 tsp sea salt
* 2 cups chocolate chips

# Preparation

1. Preheat oven to 375 degrees F. Line a baking pan with parchment paper and set aside.
2. In a separate bowl mix flour, baking soda, salt and baking powder. Set aside.
3. Cream together sugars and butter until combined.
4. Beat in eggs and vanilla until fluffy.
5. Mix in the dry ingredients until combined.
6. Add 12 oz package of chocolate chips and mix well.
7. Roll 3 tbs of dough at a time into balls and place them evenly spaced on the cooking sheet.
8. Bake in preheated oven for about 8-10 minutes until they are barely turning brown. DO NOT overbake!