**Chocolate Chip Cookies**

**Ingredients:**

* 2 ¼ cups (280g) all-purpose flour
* 1 teaspoon baking soda
* ½ teaspoon salt
* 1 cup (225g) unsalted butter, softened
* ¾ cup (150g) granulated sugar
* ¾ cup (160g) brown sugar, packed
* 1 teaspoon vanilla extract
* 2 large eggs
* 2 cups (340g) semisweet chocolate chips
* Optional: 1 cup (120g) chopped nuts (e.g., walnuts or pecans)

**Instructions:**

Preheat the Oven:

Preheat your oven to 375°F (190°C). Line baking sheets with parchment paper.

Mix Dry Ingredients:

In a medium bowl, whisk together the flour, baking soda, and salt. Set aside.

Cream Butter and Sugars:

In a large bowl, beat the butter, granulated sugar, brown sugar, and vanilla extract until creamy (using a hand mixer or stand mixer).

Add Eggs:

Beat in the eggs, one at a time, ensuring each is fully incorporated.

Combine Wet and Dry Ingredients:

Gradually add the dry ingredients to the wet mixture, mixing until just combined.

Fold in Chocolate Chips:

Stir in the chocolate chips and nuts (if using).

Scoop and Shape:

Use a tablespoon or cookie scoop to drop dough onto the prepared baking sheets, spacing them about 2 inches apart.

Bake:

Bake for 10-12 minutes or until the edges are golden brown. The centers may look slightly undercooked, which is fine as they’ll firm up as they cool.

Cool:

Let the cookies cool on the baking sheet for 2 minutes before transferring them to a wire rack to cool completely.