Chocolate Chip Cookies

Ingredients:

- 1 cup butter, softened
- 3/4 cup sugar
- 3/4 cup brown sugar
- 1 teaspoon vanilla extract
- 2 large eggs
- 2 1/4 cups flour
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 2 cups chocolate chips

Instructions:

1. Preheat oven to 375°F (190°C).
2. In a bowl, cream together butter, sugar, brown sugar, and vanilla until smooth. Beat in eggs one at a time.
3. In another bowl, combine flour, baking soda, and salt. Gradually add to the butter mixture. Stir in chocolate chips.
4. Drop by rounded tablespoons onto ungreased baking sheets. Bake for 9-11 minutes until golden brown.