Classic Chocolate Chip Cookies

- **Ingredients:** 🍪
  1. 1 cup (2 sticks) unsalted butter, softened
  2. 3/4 cup granulated sugar
  3. 3/4 cup packed brown sugar
  4. 2 large eggs
  5. 1 tsp vanilla extract
  6. 2 1/4 cups all-purpose flour
  7. 1 tsp baking soda
  8. 1/2 tsp salt
  9. 2 cups semi-sweet chocolate chips
- **Instructions:**
  1. Preheat oven to 375°F (190°C).
  2. In a large bowl, cream together butter, granulated sugar, and brown sugar until light and fluffy.
  3. Beat in the eggs one at a time, then stir in the vanilla.
  4. In a separate bowl, whisk together flour, baking soda, and salt.
  5. Gradually add the dry ingredients to the wet ingredients, mixing until just combined.
  6. Stir in the chocolate chips.
  7. Drop rounded tablespoons of dough onto ungreased baking sheets.
  8. Bake for 9-11 minutes, or until golden brown. Let cool on the baking sheets for a few minutes before transferring to wire racks.