

Ingredients:

- 1 cup granulated sugar
- 1 cup brown sugar
- 1 cup butter, softened
- 2 eggs
- 1 1/2 tsp vanilla extract
- 1 tsp baking soda
- 1 tsp salt
- 3 cups all-purpose flour
- 12 oz semi-sweet chocolate chips

Directions:

1. Preheat oven to 375 degrees F.
2. Cream together the butter, sugar, and brown sugar. Add the eggs and vanilla extract and mix until just incorporated.
3. Sift together the baking soda, salt, and flour.
4. Slowly add the flour mixture to the sugar/butter mixture while stirring.
5. Add the chocolate chips and mix until incorporated.
6. Drop by rounded spoonfuls onto baking sheets, about 2 inches apart. Bake for 8 to 10 minutes, shorter for a softer cookie.
7. Let the cookies rest on the baking sheet for a few minutes before transferring them to wire rack to cool.