

Chocolate Chip Cookies

A classic soft and chewy cookie loaded with rich chocolate chips.

Prep: 15 min Bake: 10 min Yield: 24 cookies

INGREDIENTS

1 CUP salted butter softened
1 CUP granulated sugar
1 CUP light brown sugar packed
2 TEASPOONS pure vanilla
 extract
2 large eggs
3 CUPS all-purpose flour
1 TSP. baking soda
½ TSP. baking powder
2 CUPS dark chocolate chips
1 TSP. sea salt

DIRECTIONS

1. Preheat oven to 375° F. Line three baking sheets with parchment paper and set aside.
2. In a medium bowl mix flour, baking soda, baking powder and salt. Set aside.
3. Cream together butter and sugars until combined.
4. Beat in eggs and vanilla until light (about 1 minute).
5. Mix in the dry ingredients until combined.
6. Add chocolate chips and mix well.
7. Roll 2-3 tbsp. (depending on how large you like your cookies) of dough at a time into balls and place them evenly spaced on your prepared cookie sheets.
8. Bake in preheated oven for approximately 8-10 minutes. Take them out when they are just barely starting to turn brown.
9. Let them sit on the baking pan for 5 minutes before removing to cooling rack.

NOTE *This dough freezes well. Bake straight from frozen, adding 2–3 minutes to baking time.*