

Ingredients

- 2½ cups all purpose flour
- 1 teaspoon baking soda
- ½ teaspoon salt
- 1 cup butter, softened slightly
- ¾ cup granulated sugar
- ¾ cup packed light brown sugar
- 2 teaspoons vanilla
- 2 large eggs
- 12 ounce bag chocolate chips (2 cups)
- (optional) 1 cup chopped walnuts

Directions

1. Preheat oven to 375 degrees.
2. Whisk the flour, baking soda, and salt in a small bowl.
3. Cream the butter and sugars together until light and fluffy. You want to make sure you get enough air into the mixture and cut all that butter nicely.
4. Add the vanilla and the eggs, one egg at a time. Beat the wet ingredients until quite smooth.
5. Slowly add, about a cup at a time, the dry ingredients to the mixer and mix well.
6. Once the dry and wet ingredients are combined beat on low-medium (3) until everything is smooth.
7. Fold in the chocolate chips and, if using, the walnuts. Make sure they're well incorporated but do not over beat.
8. Using a medium #30 scoop spoon the dough onto parchment-lined cookie sheets.
9. Bake for 8 to 10 minutes or until done or until just starting to turn golden brown.

Note: If you make these with a #20 scoop the recipe yields about 5 dozen cookies.