

Classic Chocolate Chip Cookies



Ingredients:

1 cup (2 sticks)	unsalted butter, softened
3/4 cup	granulated sugar
3/4 cup packed	brown sugar
2 pieces	large eggs
1 teaspoon	vanilla extract
2 1/4 cups	all-purpose flour
1 teaspoon	baking soda
1/2	teaspoon salt
2 cups	semisweet chocolate chips

Instructions:

1. **Preheat Oven:** Preheat your oven to 350°F (175°C). Line baking sheets with parchment paper or lightly grease them.
2. **Cream Butter and Sugars:** In a large mixing bowl, cream together the softened butter, granulated sugar, and brown sugar until the mixture becomes light and fluffy.
3. **Add Eggs and Vanilla:** Beat in the eggs, one at a time, ensuring each egg is fully incorporated before adding the next. Add the vanilla extract and mix until well combined.
4. **Combine Dry Ingredients:** In a separate bowl, whisk together the flour, baking soda, and salt.
5. **Combine Wet and Dry Ingredients:** Gradually add the dry ingredients to the wet mixture, mixing until just combined. Be careful not to overmix.
6. **Fold in Chocolate Chips:** Gently fold in the chocolate chips until evenly distributed throughout the dough.

7. Form Cookie Dough: Using a spoon or cookie scoop, drop rounded tablespoons of dough onto the prepared baking sheets, leaving space between each cookie for spreading.
 8. Bake: Place the baking sheets in the preheated oven and bake for 10-12 minutes or until the cookies are golden brown around the edges.
 9. Cool and Enjoy: Once baked, remove the cookies from the oven and let them cool on the baking sheets for a few minutes before transferring them to a wire rack to cool completely.
 10. Serve: Enjoy your delicious homemade chocolate chip cookies with a glass of milk or as a treat any time of the day!
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Tips:

- For chewier cookies, slightly underbake them and let them rest on the baking sheet for a few extra minutes after removing them from the oven.
- You can add chopped nuts like walnuts or pecans for extra texture if desired.
- Store cookies in an airtight container to maintain freshness.