Big Batch Chocolate Chippers

Big Batch Chocolate Chippers - Something Swanky

Ingredients

2 cups butter, softened

2 cups brown sugar

1½ cups white sugar

3 eggs, room temperature

4½ cups all-purpose flour, packed

1½ tsp baking soda, dissolved in 1 tbsp water

1 tsp salt

2 tsp vanilla extract

12 ounces semisweet chocolate chips

12 ounces mini semisweet chocolate chips

Process

Preheat oven to 350 degrees.

Cream sugars and butter.

Add vanilla and eggs and mix well. Add the baking soda water.

Combine remaining dry ingredients together and gradually add to creamed mixture.

Stir in chocolate chips.

Scoop dough onto un-greased cookie sheets, about 2" apart.

Bake for 10 to 12 minutes, until edges are slightly golden. Let cool on the pan for a minute or two before transferring to a wire rack.

Nutrition

Servings: 8 Dozen Cookies

Calories:

Fat:

Carbs:

Protein: