

Chocolate Chip Cookies

Easy Recipe

🕒 30 mins 🍽️ 12 servings ⭐ 4.8 rating

Ingredients

- ✓ 2 1/4 cups all-purpose flour
- ✓ 1 teaspoon baking soda
- ✓ 1 teaspoon salt
- ✓ 1 cup butter, softened
- ✓ 3/4 cup granulated sugar
- ✓ 3/4 cup packed brown sugar
- ✓ 2 large eggs
- ✓ 2 teaspoons vanilla extract
- ✓ 2 cups chocolate chips

Instructions

1. Preheat oven to **375°F** (190°C).
2. In a small bowl, mix flour, baking soda, and salt. Set aside.
3. In a large bowl, beat butter, granulated sugar, and brown sugar until creamy.
4. Beat in eggs and vanilla extract.
5. Gradually blend in flour mixture.
6. Stir in chocolate chips.
7. Drop rounded tablespoons onto ungreased baking sheets.
8. Bake for **9 to 11 minutes** or until golden brown.
9. Cool on baking sheets for 2 minutes; remove to wire rack to cool completely.

💡 **Tip:** For chewier cookies, slightly underbake them. They'll continue cooking on the hot pan!