

Chocolate Chip Cookies

Ingredients

- 2 1/4 cups flour
- 1 tsp baking soda
- 1 tsp salt
- 1 cup butter, softened (2 sticks)
- 3/4 cup sugar
- 3/4 cup brown sugar, packed
- 1 tsp vanilla
- 2 eggs
- 2 cups semi-sweet chocolate chips

Instructions

Beat butter, sugar, brown sugar, and vanilla in mixing bowl. Add eggs one at a time, beating well after each addition; gradually beat in flour, baking soda, and salt. Stir in chocolate chips. Drop by rounded teaspoon onto ungreased baking sheet.

Bake in preheated 375 degree oven for 9-11 minutes or until golden brown. Let stand for 2 minutes, then remove from pan to wire rack to cool completely.

BARS: Prepare dough as above. Spread into 15x10 jelly roll pan. Bake for 20-25 minutes.

Summary

Yield: 30

Source: Nestle Toll House

Prep Time: 5 minutes

Category: Cookies & Bars