

Chewy Chocolate Chip Cookies

INGREDIENTS

2 ¼ cups of all purpose flour
½ tsp baking soda
1 cup unsalted butter - room temperature
½ cup granulated sugar
1 cup packed light brown sugar
1 tsp salt
2 tsp pure vanilla extract
2 large eggs
2 cups of semi-sweet chocolate chips

DIRECTIONS

Pre-heat oven to 350°F

In a small bowl, whisk together the flour and baking soda - set aside.

In a bowl with an electric mixer, combine the butter with both sugars; beat on medium speed until light and fluffy.

Reduce the speed to low and add in the salt, vanilla and eggs. Beat until well mixed.

Add in flour mixture; mix well. Stir in the chocolate chips.

Drop heaping tablespoons size balls of dough on a baking sheet lined with parchment paper. Bake until golden brown on the edges - about 15-20 minutes.