

Ultimate Chocolate Chip Cookies

Ingredients

- 1½ cups butter or margarine, softened
- 1¼ cups granulated sugar
- 1¼ cups packed brown sugar
- 1 tbl vanilla
- 2 eggs
- 4 cups all purpose flour
- 2 tsp baking soda
- ½ tsp salt
- 24 oz (4 cups) semi-sweet chocolate chips

Instructions

- Preheat oven to 350 degrees.
- Beat butter, sugars, vanilla and eggs in a large bowl on medium speed until light and fluffy.
- Stir in flour, baking soda and salt (dough will be stiff).
- Stir in chocolate chips.
- On ungreased cookie sheet, drop dough by tablespoonfuls or \$40 cookie scoop 2 inches apart. Flatten slightly.
- Bake 11 to 13 minutes (until light brown). Centers will be soft. Cool 1 to 2 minutes and then remove from cookie sheet to a cooling rack.

Yield – about 5 dozen cookies