





















Chocolate Chip Cookies

-  2 1/4 C flour
-  One tsp baking soda
-  One tsp salt
-  2 sticks of butter
-  3/4 C sugar
-  3/4 C brown sugar
-  One tsp vanilla extract
-  2 eggs
-  2 C chocolate chips



Chocolate Chip Cookies

-  Preheat oven to 375°.
-  Combine flour, baking soda, and salt in a small bowl.
-  Beat butter, granulated sugar, brown sugar and vanilla extract in large mixer bowl until creamy.
-  Add eggs, one at a time, beating well after each.
-  Gradually beat in flour mixture.
-  Stir in chocolate chips.
-  Drop by rounded tablespoon onto baking sheets.
-  Bake 9-11 minutes or until golden brown.
-  Remove to wire racks to cool completely.