

CHOCOLATE CHIP COOKIES RECIPE

INGREDIENTS

- 2 ½ cups flour
- 1 tsp baking soda
- 1 tsp salt
- 1 ½ sticks butter softened
- ¾ cup granulated sugar
- ¾ cup brown sugar
- 2 eggs
- 1 ½ tsp vanilla extract
- Chocolate chips or chocolate chunks

INSTRUCTIONS

1. Preheat the oven to 375° convection.
2. Mix dry ingredients (flour, baking soda and salt) in a separate bowl. Set aside.
3. In a separate bowl, soften the butter in a mixer and blend well with the granulated sugar and brown sugar.
4. Add in eggs and vanilla extract and mix.
5. Combine the dry ingredients with the wet and mix well.
6. Add chocolate chips.
7. Form about 20 balls equally spaced out onto two baking sheets.
8. Bake for about 9-12 minutes or until golden brown on the edges.
9. ENJOY!!