



Chocolate chip cookies



Ingredients:

- 2 1/4 cups all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon salt
- 1 cup (2 sticks) unsalted butter, softened
- 1/2 cup granulated sugar
- 1 cup light brown sugar, packed
- 2 large eggs
- 2 teaspoons vanilla extract
- 2 cups semisweet chocolate chips

Instructions:

1. Preheat oven to 375°F (190°C). Line baking sheets with parchment paper.
2. In a medium bowl, whisk together the flour, baking soda, and salt. Set aside.
3. In a large bowl using an electric mixer (or a stand mixer with a paddle attachment), cream together the butter and sugars on medium speed until light and fluffy, about 3 minutes.
4. Beat in the eggs one at a time, then stir in the vanilla extract.
5. Add the dry ingredients gradually, mixing until just combined. Do not overmix.
6. Fold in the chocolate chips.
7. Drop tablespoons of dough onto the prepared baking sheets, leaving about 2 inches between each cookie.
8. Bake for 10-12 minutes, or until golden brown around the edges but still slightly soft in the center.
9. Let the cookies cool on the baking sheets for a few minutes before transferring them to a wire rack to cool completely.

Tips:

- For chewier cookies, use 1/2 cup light brown sugar and 1/2 cup dark brown sugar.
- For crispier cookies, bake for 13-15 minutes.
- You can also add chopped nuts, pretzels, or dried fruit to the dough for a variation.
- For a richer flavor, you can use brown butter instead of regular butter. To make brown butter, melt the butter in a saucepan over medium heat, swirling it occasionally, until it turns golden brown and starts to foam.