

# MOM'S CHOCOLATE CHIP COOKIES

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## INGREDIENTS

- 1 1/3 cup butter, at room temperature
- 1 cup sugar
- 1 cup brown sugar, packed
- 2 eggs
- 2 t vanilla
- 3 cups flour
- 1 t baking soda
- 1 t salt
- 2 cups semi-sweet chocolate chips

\* The only adaptation I made was to use all butter. My mom is a half butter and half crisco cookie maker. So feel free to do that if you are of that persuasion.

## DIRECTIONS:

1. Preheat the oven to 350°F. Line two baking sheets with parchment paper. Make the dough, f'sho. Using an electric mixer cream the butter and sugars together until fluffy. Add the eggs and vanilla. Mix until all combined.
2. In a separate bowl, whisk together the flour, baking soda and salt. Add the dry ingredients to the sugar mixture and beat until smooth and everything is combined. Stir in the chocolate chips. Chill in the fridge for at least 30 minutes or over night.
3. Place heaping teaspoons of cookie dough a couple inches apart on the prepared baking sheets. Bake for 8-10 minutes or until the edges are golden and the center is light still, but no longer shiny. Remove cookies from the oven and transfer to a wire rack until cool. Eat a few while warm and then save the rest for later!