

Chocolate Chip Cookie Recipe

Ingredients

- 1 cup butter (2 sticks)
- ½ cup packed brown sugar
- 1 cup white sugar
- 2 eggs
- 2 teaspoons vanilla extract
- 1 teaspoon baking soda
- ½ teaspoon salt
- 3 cups all purpose flour (possibly ¼ cup more)
- 2 cup mini chocolate chips (1 bag)

Instructions:

1. Preheat the oven to 350 degrees. Line a cookie sheet with parchment paper.
2. Cut up the butter into a few pieces. Melt the butter in the microwave for about 1 minute. You want it to be almost liquid but not warm.
3. Using a stand mixer, mix the butter with the sugars until creamy. Add the egg and the vanilla. Mix until just mixed.
4. Add the baking soda, salt, and flour and mix it until it looks like cookie dough. If the dough sticks to your hands, add a little more flour.
5. I use my 1 inch cookie scoop and use 2 scoops per cookie. Add them all to the cookie sheet and bake for about 11 minutes until the cookies look puffy and cooked and slightly brown.
6. I like to remove them from the cookie sheet to a paper towel to cool.

This recipe makes about 30 cookies.