

The Best Chocolate Chip Cookies

Prep: 15 mins | Cook: 10 mins
Total: 1 hour
2 dozen | 292 calories

INGREDIENTS

1 cup Butter, softened {2 sticks}
1 cup Granulated Sugar
1 cup Packed Brown Sugar
2 Eggs
2 tsp Vanilla
3 cups All-Purpose Flour
1 tsp Baking Soda, mixed with 2 tsp HOT water
1/2 tsp Salt
2 cups Semi-sweet Chocolate Chips
1 cup Chopped Walnuts, optional



DIRECTIONS

1. Preheat oven to 350.
2. In your KitchenAid mixer, or with a hand mixer, cream together butter and both sugars until smooth.
3. Beat in eggs one at a time.
4. Stir in vanilla.
5. Add dissolved baking soda and water, add in along with the salt.
6. Mix in flour, one cup at a time to avoid spilling.
7. Stir in chocolate chips (& nuts if you choose too).
8. Drop dough by the cookie scoop, or by the teaspoon.
9. Bake about 10 minutes, only until the edges have browned.

TIPS

- Soften butter by leaving it out on the counter for about 30 minutes. Or microwave on a plate, in its wrapper at 10 second intervals. Rotate the stick every interval. You want SOFT not melted!
- When baking cookies, watch for the browned edges. DO NOT OVER BAKE! Take them out and let them rest on the hot cookie pan. Even if the middles look under-done, they will continue to cook on the hot pan. This makes for a crisp edge and a chewy middle... without burning.
- I found that if you do not use a cookie scoop, this dough works much better after it has been chilled as well. So you can make ahead, then scoop and bake later.
- If you don't have a cookie scoop, I suggest buying one! Or rolling your teaspoon scoops into balls. This makes for a perfectly shaped small cookie.
- By far one of my favorite cookie recipes. You cannot go wrong with a chocolate chip cookie & this one is always requested and complimented.

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