

CHOCOLATE CHIP COOKIES

Dry Ingredients.

- 2 1/4 cups flour
- 1 teaspoon fine salt
- 1 teaspoon baking soda
- 1 tiny pinch of freshly shaved nutmeg, optional
- 2 cups semi-sweet chocolate chips

Wet Ingredients:.

- 2 large eggs (at room temperature)
- 1 cup (2 sticks) butter, softened to room temperature
- 3/4 cup granulated sugar
- 3/4 cup firmly packed light brown sugar
- 2 teaspoons pure vanilla extract

Directions.

Preheat the oven 350 degrees.

Sift the flour, salt, and baking soda together in a small bowl. In a separate bowl, cream together the sugars and the butter, then add in the vanilla. Whisk the eggs in another small bowl before adding them to the creamed sugar mixture. Once this is all mixed together, slowly sprinkle in the flour and mix until it's incorporated. Mix in the chocolate chips.

Using a spoon, scoop up some dough and roll it into a ball in the palm of your hand. Place it on a baking sheet. Continue making your dough balls until you have them spaced out (about 2-3 inches apart) on your cookie sheet.

Bake for 9-11 minutes, until golden brown on the outside and light brown in the middle. If the cookies are frozen* they will need to be baked 12-14 minutes. Enjoy!

*I usually bake up one sheet and cover a separate cookie sheet with cookie dough balls and slide in in the freezer for fresh baked cookies whenever I want. Once they are frozen and won't stick together I put them all into the resealable bag.

RECIPE BY KACIE MCMACKIN
www.withlovekacie.com

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