

## Mrs. Stewart's Favorite Chocolate Chip Cookies

### Ingredients

- 1 cup softened butter
- 3/4 cup granulated sugar
- 3/4 cup brown sugar
- 2 egg
- 1 tsp vanilla
- 2 1/4 cup flour
- 1 tsp baking soda
- 1/2 tsp salt
- 1 1/2 cup chocolate chips



### Instructions

- 1) Preheat oven to 375°F
- 2) Cream softened butter with the granulated sugar until well combined. Add brown sugar and incorporate well.
- 3) Add eggs, one at a time and vanilla and beat with mixer for 3-4 mins, until light brown and fluffy.
- 4) In a separate bowl, combine flour, baking soda and salt. Mix well with a whisk.
- 5) In thirds, add dry mixture to the wet mixture, stirring with a wooden spoon until dry is completely incorporated into the wet before adding the next bit.
- 6) Add chocolate chips until evenly distributed through dough. Drop teaspoon sized mounds of dough onto a lined cookie sheet.
- 7) Bake in oven for 8-10 mins. Leave on cookie sheet to cool for 2 mins before placing on a wire rack. Makes two dozen cookies.