

Soft and Chewy Chocolate Chip Cookies

Ingredients

1 ¼ cups granulated sugar
1 ¼ cups packed brown sugar
1 ½ cups butter or margarine, softened
2 teaspoons vanilla
3 eggs
4 ¼ cups all-purpose flour
2 teaspoons baking soda
½ teaspoon salt
1 to 2 bags (12 oz each) semisweet chocolate chips (2 to 4 cups)

Directions

- Heat oven to 375°F. In large bowl with electric mixer, beat granulated sugar, brown sugar and butter until light and fluffy. Beat in vanilla and eggs until well blended. Beat in flour, baking soda and salt. Stir in chocolate chips.
- On ungreased cookie sheets, drop dough by rounded tablespoonfuls 2 inches apart.
- Bake 8 to 10 minutes or until light golden brown. Cool 1 minute; remove from cookie sheets to cooling racks.

Submitted by Deb Collins