Chocolate Chip Cookies

NIBBLEDISH CONTRIBUTOR

Ingredients

- 2 1/4 cups all-purpose flour - 1 teaspoon baking soda - 1/2 teaspoon salt - 1 cup butter, softened and cut to pieces - 1 cup sugar - 1 cup light brown sugar, packed - 2 teaspoons vanilla extract - 2 large eggs - 2 cups semi-sweet chocolate chips - 1/2 teaspoon nutmeg (optional) - 1 cup chopped pecans or walnuts (optional)

Instructions

The photo doesn't feature nuts, as I don't like them in my cookies. It does contain the nutmeg, however, which gives it a nice kick. This makes 4 dozen cookies. 1. Preheat the oven to 350 F. 2. In a medium bowl, whisk flour with baking soda, nutmeg and salt. 3. In a large bowl, beat butter with sugar and brown sugar until creamy and light. Add vanilla and eggs, one at a time, and mix until incorporated. 4. Gradually add dry mixture into the butter-sugar wet blend, mixing with a spatula until combined. Add chocolate chips and nuts until just mixed. 5. Drop tablespoon-sized clumps onto ungreased cookie sheets. Bake for 8-12 minutes, or until pale brown. Allow to cool on the pan for a minute or three, then transfer cookies to a wire rack to finish cooling.