



PERFECT Chocolate Chip Cookies

NIBBLEDISH CONTRIBUTOR

Ingredients

*2 1/4 cups flour
1/2 tsp baking soda
1 cup unsalted butter, room temp
1/2 cup white sugar
1 cup packed light brown sugar
1 tsp salt
2 tsp vanilla extract
2 large eggs
2 cups semisweet or milk chocolate chips*

Instructions

In a small bowl, whisk together the flour and baking soda; set aside. In the bowl of an electric mixer (hand mixer in my case) fitted with the paddle attachment, combine the butter with both sugars, beat on medium until light and fluffy.

Reduce speed to low, add the salt, vanilla and eggs. Beat until well mixed, about 1 minute. Add the flour mixture, mix until just combined. Stir in chocolate chips.

Cover and refrigerate for 36 hours or so.

Drop heaping tablespoon size balls of dough about 2 inches apart on baking sheets lined with parchment paper. Bake until cookies are golden around the edges but still soft in the center, 14 to 16 minutes, rotating sheets halfway through baking.

Remove from oven and let cool on baking sheet 1 to 2 minutes. Transfer to a wire rack and cool completely. Store in airtight container at room temperature up to 1 week.

Makes 3 dozen.