Chocolate Chip Cookies

Ingredients

- 2 ¼ cups all-purpose flour
- ½ tsp baking soda
- 1 cup (2 sticks) unsalted butter, room temperature
- ½ cup granulated sugar
- 1 cup packed light-brown sugar
- 1 tsp salt
- 2 tsp pure vanilla extract
- 2 lg eggs
- 2 cups (about 12 oz) semisweet and / or milk chocolate chips

Directions

- Preheat oven to 350° F
- In a small bowl, whisk together the flour and baking soda; set aside.
- In the bowl of an electric mixer fitted with the paddle attachment, combine the butter with both sugars; beat on medium speed until light and fluffy.
- Reduce speed to low; add salt, vanilla, eggs.
- Beat until well mixed, about 1 minute.
- Add flour mixture; mix until just combined.
- Stir in the chocolate chips.
- Drop heaping tablespoons-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, 8 to 10 minutes. Remove from oven, and let cool on baking sheet 1 to 2 minutes. Transfer to a wire rack, and let cool completely. Store cookies in an airtight container at room temperature up to 1 week.