

# Courtesy of the Food Network

## Chocolate Chip Cookies

2 1/4 cups all-purpose flour  
1 1/4 teaspoons salt  
3/4 teaspoon baking soda  
2 sticks unsalted butter, softened  
3/4 cup packed light brown sugar

3/4 cup granulated sugar  
2 large eggs, at room temperature  
2 teaspoons vanilla extract  
2 cups semisweet chocolate chips

1. Whisk the flour, salt and baking soda in a large bowl.
2. Beat the butter, brown sugar and granulated sugar in a bowl with a mixer on medium speed until light and fluffy, about 5 minutes (use the paddle attachment for a stand mixer). Beat in the eggs one at a time, then beat in the vanilla. Reduce the mixer speed to low, add the flour mixture and beat until combined. Stir in the chocolate chips by hand. Press plastic wrap directly onto the surface of the dough and refrigerate at least 1 hour or preferably overnight.
3. Preheat the oven to 425 degrees F. Line 2 baking sheets with parchment paper. Drop scant tablespoonfuls of dough onto the prepared baking sheets, about 2 inches apart. Bake until golden brown around the edges but still light in the center, about 8 minutes. Remove from the oven and let cool 10 minutes on the baking sheets, then transfer to racks to cool completely.



ENJOY!