Ultimate Chocolate Chip Cookies

Makes a bunch of cookies

Ingredients

2 ¼ cups all-purpose flour
1 teaspoon baking soda
½ teaspoon salt
1 cup butter, softened
¾ cup granulated sugar
¾ cup packed brown sugar
1 egg
1 teaspoon vanilla
2 cups semisweet chocolate chips
1 cup coarsely chopped nuts, if desired

Instructions

1. Heat oven to 375° and mix the flour, baking soda, and salt in a small bowl.
2. In another bowl, beat the softened butter and sugars with an electric mixer on medium speed, or mix with a spoon for about 1 minute or until fluffy, scraping the side of the bowl occasionally.
3. Beat the egg and vanilla into the butter and sugar mix until smooth.
4. Stir in the flour mixture just until blended (dough will be stiff). Stir in chocolate chips and nuts.
5. Place dough on an ungreased cookie sheet in rounded tablespoons, about 2 inches apart.
6. Bake 8-10 minutes or until light brown (centers will be soft).

Source

https://www.bettycrocker.com/recipes/ultimate-chocolate-chip-cookies/77c14e03-d8b0-4844-846d-f19304f61c57

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