

Chocolate Chip Cookies

yields 5 dozen

Ingredients:

- 5 cups AP flour
- 2 tsp. baking soda
- 2 tsp. Salt
- 2 cups (1 lb.) unsalted butter, softened
- 1 cup granulated sugar
- 4 eggs, room temperature
- 2 cups brown sugar, packed
- 2 tsp. vanilla extract
- 5 cups chocolate chips

Instructions:

Note: Don't forget to scrape down the sides and bottom of the mixer bowl during this process.

1. Preheat oven to 375 degrees
2. In a separate bowl, sift together the flour, baking soda and salt
3. Using a stand mixer, cream the butter and granulated sugar together until smooth
4. Add the eggs one at a time, mixing until smooth
5. Add the brown sugar and vanilla, mixing well
6. With mixer on low speed, gradually add the flour mixture until incorporated
7. Add the chips and mix until evenly distributed
8. Using a $\frac{3}{4}$ inch or larger scoop, place cookie dough on sheets and bake for approximately 10 minutes, or until golden brown