

# Classic Chocolate Chip Cookies Recipe

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## Ingredients

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- 2 1/4 cups (280g) all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon salt
- 1 cup (2 sticks or 226g) unsalted butter, softened
- 3/4 cup (150g) granulated sugar
- 3/4 cup (165g) packed brown sugar
- 1 teaspoon vanilla extract
- 2 large eggs
- 2 cups (340g) semisweet chocolate chips
- 1 cup (100g) chopped nuts (optional)



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## Directions

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1. **Preheat the Oven:** Preheat your oven to 375°F (190°C).
2. **Prepare the Baking Sheets:** Line baking sheets with parchment paper or lightly grease them.
3. **Mix Dry Ingredients:** In a medium bowl, combine the flour, baking soda, and salt. Set aside.
4. **Cream Butter and Sugars:** In a large mixing bowl, beat the softened butter, granulated sugar, brown sugar, and vanilla extract until creamy and smooth.
5. **Add Eggs:** Add the eggs one at a time, beating well after each addition.
6. **Combine Wet and Dry Ingredients:** Gradually add the flour mixture to the butter mixture, beating on low speed until well blended.
7. **Add Chocolate Chips and Nuts:** Stir in the chocolate chips and nuts (if using) until evenly distributed.
8. **Shape the Cookies:** Drop rounded tablespoons of dough onto the prepared baking sheets, spacing them about 2 inches apart.
9. **Bake:** Bake in the preheated oven for 9 to 11 minutes or until golden brown. The edges should be set, but the centers may still look slightly soft.
10. **Cool:** Allow the cookies to cool on the baking sheets for 2 minutes before transferring them to wire racks to cool completely.
11. **Enjoy:** Serve the cookies warm or at room temperature. Store any leftovers in an airtight container.

### Tips:

1. For a chewier cookie, use more brown sugar than granulated sugar.
2. To ensure even baking, make sure the butter is at room temperature.
3. If you prefer a crispier cookie, extend the baking time by a couple of minutes.

Enjoy your delicious homemade chocolate chip cookies!