

MAMA'S CHOCOLATE CHIP COOKIES

COOK TIME: 10-12 MINUTES

ABOUT 24 COOKIES

Ingredients:

3 1/2 cups flour
1 cup brown sugar
1 cup white sugar
1 tablespoon vanilla
2 large eggs
1 cup butter (salted sweet cream)
1 teaspoon baking soda
1 teaspoon baking powder
1 cup dark chocolate chips
1 cup semisweet chocolate chips
Sea Salt (for sprinkling)*

Directions:

Preheat oven to 350°F (175°C). In a large bowl, cream together the butter, sugars, add eggs one at a time until fully incorporated. Add baking soda and powder and vanilla until smooth.

Mix in flour 1/2 cup at a time. Then fold in chips. Be careful not to over mix! Using a cookie scoop, scoop onto parchment lined baking tray leaving 1-2 inches space in-between each cookie. *Sprinkle with your favorite sea salt (trust me)!

Bake at 350°F for 10-12 mins. Take out once edges are slightly golden brown – don't over bake – they'll look under done, but they're not! Rest on tray for 5 minutes before transferring to cooling rack.

Enjoy!