

Chocolate Chip Cookies

recipe: adapted from a Martha Stewart recipe

- 2 1/4 cups all-purpose flour
- 1/2 teaspoon baking soda
- 1 cup (two sticks) unsalted butter, room temperature
- 1/2 cup granulated sugar
- 1 cup packed light brown sugar
- 1/2 teaspoon salt
- 2 teaspoons pure vanilla extract
- 2 large eggs
- 2 cups semi-sweet chocolate chips

Preheat oven to 350°F degrees. Whisk together the flour and baking soda in a bowl, set aside. Place butter and sugars in the bowl of your electric mixer and mix on medium speed until pale and fluffy (a couple of minutes). Reduce the speed to low. Add salt, vanilla and eggs and mix until well blended. Mix in the flour mixture. Stir in chocolate chips. Drop heaping tablespoons of the dough onto baking sheets lined with parchment paper. Space about 2 inches apart. Bake cookies until edges turn golden brown but centres are still soft (rotate the sheets halfway through cooking time), about 10-12 minutes. Transfer cookies to wire racks, let cool.