



Karen's Favorite Chocolate Chip Cookies

Ingredients

- 1 cup salted butter softened
- 1 cup granulated sugar
- 1 cup light brown sugar packed
- 2 teaspoons pure vanilla extract
- 2 large eggs
- 3 cups all-purpose flour
- 1 teaspoon baking soda
- ½ teaspoon baking powder
- 1 teaspoon sea salt
- 2 cups chocolate chips (14 oz)

Instructions

- Preheat oven to 375 degrees F. Line three baking sheets with parchment paper and set aside.
- In a medium bowl mix flour, baking soda, baking powder and salt. Set aside.
- Cream together butter and sugars until combined.
- Beat in eggs and vanilla until light (about 1 minute).
- Mix in the dry ingredients until combined.
- Add chocolate chips and mix well.
- Roll or scoop 2-3 Tablespoons of dough at a time into balls and place them evenly spaced on your prepared cookie sheets.
- Bake in preheated oven for approximately 8-10 minutes. Take them out when they are just **barely** starting to turn brown.
- Let them sit on the baking pan for 2 minutes before removing to cooling rack.

From JoyFoodSunshine