

BEST CHOCOLATE CHIP COOKIES

Ingredients:

- 1 cup butter, softened
- 1 cup white sugar
- 1 cup packed brown sugar
- 2 large eggs
- 2 teaspoons vanilla extract
- 1 teaspoon baking soda
- 2 teaspoons hot water
- ½ teaspoon salt
- 3 cups all-purpose flour
- 2 cups semisweet chocolate chips



Directions

1. Gather your ingredients, making sure your butter is softened, and your eggs are room temperature.
2. Preheat the oven to 350 degrees F (175 degrees C). Beat butter, white sugar, and brown sugar together in a large bowl with an electric mixer until light and creamy, about 4 minutes.
3. Beat in eggs, one at a time, then stir in vanilla.
5. Dissolve baking soda in hot water; add to batter along with salt and mix until combined.
5. Stir in flour just until no dry streaks remain. Fold in chocolate chips, until evenly distributed.
6. Drop rounded 1 ½-tablespoon portions of dough 2 inches apart onto ungreased baking sheets, using a medium cookie scoop if desired.
7. Bake in the preheated oven until the edges are lightly browned and the centers are just set, about 10-15 minutes.
8. Let the cookies cool for 5 minutes on the baking sheets, then transfer them to a wire rack to cool completely.

— Enjoy, Sara