

*Cooking Thyme with Stacie*  
Best Chocolate Chip Cookies Ever

2 cups unsalted butter, softened

2 cups light brown sugar, packed

2 cups granulated sugar

4 eggs

4 TSP vanilla extract

2 TSP baking soda

2 TSP salt

6 cups all-purpose flour

2 cups walnuts (optional)

2 small bags semi-sweet chocolate chips or 1 large bag

Preheat oven to 375°F.

In a large bowl cream the butter, brown sugar, and granulated sugar together until smooth.

In a separate bowl sift together the flour, baking soda, and salt. Add the dry ingredients to the butter and sugar and mix well.

Add the eggs one at a time until incorporated, then add the vanilla.

Last stir in the chocolate chips and nuts with a wooden spoon.

Scoop cookies onto a baking sheet and bake @ 375 for 10-11 min.