

Gramma's Blue Ribbon Chocolate Chip Cookies

Submitted by Miles

2 ½ cups all-purpose flour

½ tsp. baking soda

¼ tsp. salt

1 cup dark brown sugar, firmly packed

½ cup white sugar

1 cup salted butter, softened

2 large eggs

3 tsp. pure vanilla extract

2 cups semisweet chocolate chips

Preheat oven to 300 degrees F.

In a medium bowl combine flour, soda, and salt. Mix well with wire whisk. Set aside.

In a large bowl with an electric mixer blend sugars at medium speed. Add butter and mix to form a grainy paste, scraping down the sides of the bowl. Add eggs and vanilla extract, and mix at medium speed until light and fluffy.

Add the flour mixture and chocolate chips, and blend at low speed until just mixed. Do not overmix.

Drop by rounded teaspoons onto an ungreased cookie sheet, 2 inches apart. Bake 14 – 16 minutes or until golden brown. Transfer cookies immediately to a cool surface with a spatula.

Yield 3 ½ dozen.