

# Katie Bonner's Chocolate Chip Cookies

## *Ingredients*

2¼ cups all-purpose flour

1 teaspoon baking soda

½ teaspoon salt

1 cup (½ pound) butter, softened

¾ cup granulated sugar

¾ cup packed brown sugar

1 teaspoon vanilla extract

2 eggs

2 cups (12-ounce package) milk chocolate or semi-sweet  
chocolate chips

1 cup chopped walnuts (optional)

Preheat the oven to 375°F (190°C, Gas Mark 5). Sift the flour, baking soda, and salt into a small bowl. Cream the butter, sugars, and vanilla in a large mixer bowl. Add the eggs one at a time, beating well after each addition; gradually beat in the flour mixture. Stir in the chocolate chips and nuts. Drop by rounded tablespoon onto ungreased, foil-lined baking sheets. Bake for 10-12 minutes or until golden brown. Let stand for a couple of minutes, and then remove to wire racks to cool completely.

Makes about 5 dozen cookies.



<http://tinyurl.com/mubq93n>