
The Best Chocolate Chip Cookie Recipe Ever

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
1/2 teaspoon baking powder
1 teaspoon sea salt
2 cups chocolate chips ((14
oz))

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