



Homemade Chocolate Chip Cookies

Prep Time**15 MIN****Total****1 HR 30 MIN****Servings****48**

Ingredients

- 2 1/4 cups Gold Medal™ all-purpose flour
 - 1 teaspoon baking soda
- 1/2 teaspoon salt
 - 1 cup butter, softened
- 3/4 cup granulated sugar
- 3/4 cup packed brown sugar
 - 1 egg
 - 1 teaspoon vanilla
- 2 cups semisweet chocolate chips
 - 1 cup coarsely chopped nuts, if desired

Steps

- 1 Heat oven to 375°F. In small bowl, mix flour, baking soda and salt; set aside.
- 2 In large bowl, beat softened butter and sugars with electric mixer on medium speed, or mix with spoon about 1 minute or until fluffy, scraping side of bowl occasionally. Beat in egg and vanilla until smooth.
- 3 Stir in flour mixture just until blended (dough will be stiff). Stir in chocolate chips and nuts.
- 4 Onto ungreased or parchment-lined cookie sheets, drop dough by rounded tablespoonfuls 2 inches apart.
- 5 Bake 8 to 10 minutes or until light brown (centers will be soft). Cool 2 minutes; remove from cookie sheet to cooling rack. Cool completely, about 30 minutes. Store covered in airtight container.

© 2024 ®/TM General Mills All Rights Reserved