

Ultimate Chocolate Chip Cookie

2 ¼ cups all-purpose flour

1 teaspoon baking soda

½ teaspoon salt

1 cup butter (softened)

¾ cup granulated sugar

¾ cup packed brown sugar

1 egg

1 teaspoon vanilla

2 cups semisweet chocolate chips

1 cup coarsely chopped nuts *(optional)*

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 with spoon until fluffy.
3. Beat in the egg and vanilla until smooth. Stir in flour mixture just until blended and dough is stiff. Stir in chocolate chips and nuts.
4. Drop rounded tablespoons of dough 2 inches apart onto ungreased cookie sheet.
5. Bake 8-10 minutes or until light brown (center will be soft). Cool 2 minutes. Remove cookies and place on cooling rack for about 30 minutes.

