

## Chocolate Chip Cookies by Food Storage Moms

### Ingredients:

- 1 cup softened butter
- 1 cup brown sugar (packed)
- 1/2 cup white sugar
- 2 eggs
- 2 teaspoons vanilla
- 1/2 teaspoon baking soda
- 2-1/2 cups bread flour
- 2 cups chocolate chips (12-ounce package) semi-sweet or milk chocolate

### Instructions:

1. Preheat the oven to 375 degrees.
2. Cream the butter, brown sugar, white sugar, eggs, vanilla, and baking soda. Gradually add the flour until blended. Fold in the chocolate chips. Grease the cookie sheets and spoon by teaspoon onto the cookie sheets. Bake for about 8 to 10 minutes. Remove cookies from the cookie sheets and cool on wire racks. I like to use my 1/8 cup cookie scoop.