



Best Chocolate Chip Cookies



Prep
20 m

Cook
10 m

Ready In
1 h

Recipe By: Dora

"Crisp edges, chewy middles."

Ingredients

1 cup butter, softened	1 teaspoon baking soda
1 cup white sugar	2 teaspoons hot water
1 cup packed brown sugar	XXXXXXXXXX
2 eggs	1/2 teaspoon salt
2 teaspoons vanilla extract	2 cups semisweet chocolate chips
3 cups all-purpose flour	1 cup chopped walnuts

Directions

- 1 Preheat oven to 350 degrees F (175 degrees C).
- 2 Cream together the butter, white sugar, and brown sugar until smooth. Beat in the eggs one at a time, then stir in the vanilla. ~~XXXXXXXXXXXXXXXXXXXX~~ Add to batter along with salt. Stir in flour, chocolate chips, and nuts. Drop by large spoonfuls onto ungreased pans.
- 3 Bake for about 10 minutes in the preheated oven, or until edges are nicely browned.



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