

Chocolate Chip Cookies

Recipe by [Tate's Bake Shop Cookbook](#)

Ingredients

2 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon salt
1 cup unsalted butter, softened (original recipe calls for salted butter)
3/4 cup sugar
3/4 cup firmly packed dark brown sugar
1 teaspoon water
1 teaspoon vanilla
2 large eggs
2 cups semisweet chocolate chips

Directions

Preheat the oven to 350 degrees. Grease cookie sheet(s) or line with Silpat.
In a large bowl, stir together the flour, baking soda and salt.
In another large bowl, cream the butter and sugars. Add the water and vanilla.
Mix the ingredients until they are just combined. Add the eggs and mix them lightly. Stir in the flour mixture. Fold in the chocolate chips. Be careful not to overmix the dough.
Drop the cookies 2 inches apart onto the cookie sheet(s) using two tablespoons or a cookie scoop.
Bake for 12 minutes or until the edges and centers are brown. Remove the cookies a wire rack to cool.

Recipe made by Jamie at Mom's Cooking Club

<http://momscookingclub.blogspot.com>