



Best Ever Chocolate Chip Cookies

Savannah · 29/09/2024



Prep Time

5 mins

Difficult

Medium

Servings

35 mins

Description

This chocolate chip cookie recipe made without brown sugar is by far the best I've found. The cookies are like traditional chocolate chip cookies, much like a better version of Mrs. Fields. Everyone will want the recipe.

Ingredients

- 2 ¼ cups all-purpose flour - 1 teaspoon baking soda - ½ teaspoon salt - 1 cup unsalted butter
- softened - ¾ cup white sugar - 2 large eggs - 2 teaspoons vanilla extract - 2 cups jumbo semisweet chocolate chips - 1 cup white chocolate chips - 1 ½ cups chopped walnuts

Instructions

1. Preheat the oven to 375 degrees F (190 degrees C). Sift flour
2. baking soda
3. and salt together into a bowl. Cream butter and sugar with an electric mixer in a large bowl until smooth. Add eggs
4. one at a time
5. mixing well after each addition. Stir in vanilla. Gradually mix in dry ingredients until a soft dough forms. Stir in chocolate chips
6. white chocolate chips
7. and walnuts until incorporated. Drop dough by spoonfuls onto ungreased baking sheets
8. spacing about 2 inches apart. Bake in the preheated oven until light golden brown
9. 8 to 11 minutes. Remove from the oven and cool on the baking sheets for 5 minutes before removing to a wire rack to cool completely.