



# Classic Chewy Chocolate Chip

The taste reminiscent of your childhood.

2 ¼ cups all purpose flour  
1 teaspoon baking soda  
1 cup (2 sticks) softened salted butter  
¾ cup granulated sugar  
¾ cup light brown sugar  
2 eggs  
1 teaspoon Cookie Nip  
16 oz. semi sweet chocolate chips

optional: 1 cup salted, toasted, chopped pecans. (highly recommend)

Mix butter, sugar, Cookie Nip and eggs. Beat until creamy. Add flour and mix. Dough will be thick. Fold in chocolate chips and nuts. Dough will be thick. Roll into 1" balls and press onto a baking stone. Bake 350 for 10-15 minutes. If you like cookies chewy, bake less time. For crispy cookies, bake a few minutes longer.

Recipe yields 36 2" cookies.

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