

## Chocolate Chip Cookies

2 ¼ cups all-purpose flour  
1 teaspoon baking soda  
1 teaspoon salt  
2 sticks butter, softened  
¾ cup granulated sugar  
¾ cup packed brown sugar  
1 teaspoon vanilla extract  
2 eggs  
12 oz. package chocolate chips.

Preheat oven to 375 degrees. Combine flour, baking soda and salt in a small bowl. Beat butter, granulated sugar, brown sugar and vanilla extract together in a large bowl until well blended. Add eggs, one at a time, beating after each addition. Gradually beat in flour mixture. Stir in chocolate chips. Drop by a rounded tablespoon onto ungreased baking sheets. Bake 9 to 11 minutes or until golden brown. Let stand for two minutes after removing from oven. Remove to cooling racks until completely cooled.

**OR**, you can purchase the chocolate chip mix from Sam's Wholesale Club or Wal-Mart in the plastic tubs for a larger quantity. (Each tub makes about 7 dozen cookies.)

Remember, please **do not add any nuts**. Make the cookies **NO LARGER THAN 3 INCHES IN DIAMETER**.

### **Cookie Handling/ Packaging Instructions**

- Be sure that you bake your cookies enough that they are firm and not soft. Soft cookies do not holdup well.
- Please be sure the cookies are completely cooled on cooling racks before packaging, otherwise they will stick together in the bags and many will be lost due to breakage.
- It is best if the cookies are packaged like Oreo cookies up on end in plastic bags. You can get approximately 3 to 4 dozen in a gallon size bag.