

Eazy Peazy Gal™ Chocolate Chip CookeeZ

A traditional recipe from my husband's family and it makes **REALLY GOOD** chocolate chip cookies. Make a double batch so you will have plenty for yourself!

$\frac{3}{4}$ cup butter or *I Can't Believe It's Not Butter* or a combination of both

$\frac{3}{4}$ cup granulated sugar

$\frac{3}{4}$ cup dark brown sugar (packed)

2 large eggs

$1\frac{1}{2}$ teaspoons vanilla extract (the real stuff)

$2\frac{1}{2}$ cups flour

1 teaspoon baking soda

$\frac{3}{4}$ teaspoon salt

1 large package of

THE SECRET INGREDIENT

Ghirardelli Chocolate Premium Baking Chips
(60% cacao)



Beat sugars and butter together until fluffy and light in color. Add eggs and vanilla and beat again. Add flour soda and salt to mixture. Stir in chocolate chips. Bake at 350° for about 10 minutes. Cool on rack. Dough may be frozen for use at a future time.

