

Easy Chocolate Chip Cookies

Crisp edges, chewy middles!

Here is a sweet recipe, sure to satisfy any sweet tooth!

INGREDIENTS:

- 1 cup butter, softened
- 1 cup white sugar
- 1 cup packed brown sugar
- 2 large eggs
- 2 teaspoons vanilla extract
- 1 teaspoon baking soda
- 2 teaspoons hot water
- ½ teaspoon salt
- 3 cups all-purpose flour
- 2 cups semisweet chocolate chips
- 1 cup chopped walnuts



INSTRUCTIONS:

1. Preheat oven to 350 degrees F (175 degrees C).
2. Cream together the butter, white sugar, and brown sugar until smooth.
3. Beat in the eggs one at a time, then stir in the vanilla.
4. Dissolve baking soda in hot water then add to batter along with salt.
5. Stir in flour, chocolate chips, and nuts.
6. Drop large spoonfuls of the batter onto ungreased pans.
7. Bake for about 10 minutes in the preheated oven, or until edges are nicely browned.

Prep: 20 mins	Cook: 10 mins	Total: 30 mins	Servings: 24 Cookies
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