

## **Mom's Chocolate Chip Cookies**

From Mom's Big Book of Baking by Lauren Chattman

2 1/4 cup unbleached all-purpose flour  
1 t baking soda  
1 t salt  
1 cup (2 sticks) unsalted butter, melted and cooled slightly  
1 cup firmly packed brown sugar  
1/2 cup granulated sugar  
2 large eggs  
1 t pure vanilla extract  
2 cups semisweet chocolate chips  
1 1/2 cups chopped walnuts or pecans (optional)

Preheat oven to 375 degrees. Combine flour, baking soda and salt in a medium mixing bowl. Cream cooled melted butter and sugars together in a large mixing bowl with a wooden spoon until smooth. Add the eggs and vanilla and beat until smooth. Stir in the flour mixture until just incorporated. Stir in the chocolate chips and nuts if you are using them. Place in the bowl in the fridge for 10 minutes or up to 6 hours to let the dough firm up.

Drop batter by the heaping tablespoonfuls onto ungreased baking sheets, leaving about 3 inches between each cookie. Balls of dough may be placed on parchment sheets, frozen and transferred to ziplock bags in the freezer. Frozen cookies may be placed in the oven directly from freezer.

Bake cookies until golden around the edges but still soft on top, about 10 minutes (a minute or two longer for frozen dough). Let the cookies stand on the baking sheet for 5 minutes and then remove to a wire rack to cool completely)