



Noreen's Kitchen

Chewy Chocolate Chip

Lunchbox Cookies

Ingredients

3 1/2 cups all purpose flour	1/2 cup granulated sugar
1 teaspoon baking soda	2 large eggs and 2 egg yolks
1 teaspoon salt	1 tablespoon vanilla extract
2 sticks butter softened at room temp.	12 ounces semi sweet chocolate chips
1 1/2 cups packed brown sugar	1 cup chopped walnuts (optional)

Step by Step Instructions

Preheat oven to 325 degrees.

Combine, flour, baking soda and salt in a bowl, whisking well to combine. Set aside.

Cream butter and sugars together using an electric mixer on medium speed, until light and fluffy.

Add eggs, one at a time, being sure each one is incorporated before adding the next.

Add vanilla and continue to beat for an additional 30 seconds.

Add flour mixture and blend on low speed until well incorporated.

Add chocolate chips and nuts if desired and stir briefly on low speed just until mixed in.

Using a 1/4 cup of dough at a time, roll into balls and place on a baking sheet that has been lined with parchment paper. Place cookies approximately 2 inches apart. These will spread during the baking process.

Bake cookies, one sheet at a time until they are lightly browned around the edges and still soft in the center, approximately 18 to 20 minutes.

Remove from oven and allow cookies to cool on the baking sheet for 10 minutes before transferring to a wire rack to cool completely.

ENJOY!