

Chocolate Chip Pan Cookies

2 ¼ cups flour
1 tsp. baking soda
1 tsp. salt
1 cup butter – softened
¾ cup sugar
¾ cup packed brown sugar
1 tsp. vanilla extract
2 eggs



1 package (12 oz.) chocolate chips (semi-sweet or milk chocolate)
1 cup chopped walnuts (optional)

Combine flour, baking soda, and salt. Set aside. Combine butter, sugar, brown sugar, and vanilla. Beat until creamy. Beat in eggs. Add flour mixture. Stir in chocolate chips and nuts. Spread into a greased 10x15 inch jelly pan or a 9x13 inch cake pan.

Bake 375* for 20 minutes or until golden brown. (may need to cook a little longer if using a 9x13 inch pan).