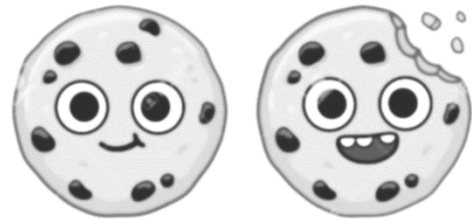


Ultimate Chocolate Chip Cookies

- 2 ½ cups Flour
- 1 tsp baking soda
- ½ tsp cinnamon
- 1 tsp salt
- 1 cup butter, room temperature
- 1 cup packed brown sugar
- ½ cup granulated sugar
- 2 eggs
- 1 ½ tsp vanilla extract
- 1 cup milk chocolate chips
- 1 cup semi-sweet (or dark) chocolate chips.



1. Preheat oven to 375°F
2. In a medium bowl mix together flour, baking soda, salt, & cinnamon and set aside.
3. In a large bowl (or the bowl of your mixer) beat together butter, brown sugar, granulated sugar. Beat together until well blended and creamy about 3 min.
4. Beat in eggs, and vanilla extract.
5. Add in the flour mixture and mix until well blended.
6. Add in the chocolate chips.
7. Scoop rounded tablespoonful of the dough and drop onto a prepared baking sheet. Leaving about 1 inch between cookies.
8. Bake for about 10 min until golden. Let cool on the pan slightly before removing to cool completely.