

## Chocolate Chip Cookies

1 cup butter (2 sticks) softened  
1 cup brown sugar  
1 cup white sugar  
3 eggs  
2 tsp vanilla  
2 tsp baking soda  
2 tsp cream of tartar  
3 ½ cups all-purpose flour  
1 package semi-sweet chocolate chips

Use stand mixer with dough attachment (hand mixer will work as well)

Mix butter and sugar until creamy.

Add eggs one at a time and mix.

Add vanilla, baking soda, cream of tartar and mix.

Add flour 1 cup at a time and mix well.

Add package of semi-sweet chocolate chips and mix well.

Preheat oven to 325. If using a convection bake oven, preheat to 300.

Line a baking sheet with parchment paper. Add 12 teaspoon size drops on cookie sheet. Bake 10 – 12 minutes for soft cookies. Bake longer for crispier cookies.