



# Best Chocolate Chip Cookies



Prep  
20 m

Cook  
10 m

Ready In  
1 h

allrecipes*i*



Target  
9040 Colerain Ave  
CINCINNATI, OH 45251  
Sponsored

Recipe By: Dora

"Crisp edges, chewy middles."

## Ingredients

1 cup butter, softened	1 teaspoon baking soda
1 cup white sugar	2 teaspoons hot water
1 cup packed brown sugar	1/2 teaspoon salt
2 eggs	2 cups semisweet chocolate chips
2 teaspoons vanilla extract	1 cup chopped walnuts
3 cups all-purpose flour	

## Directions

- 1 Preheat oven to 350 degrees F (175 degrees C).
- 2 Cream together the butter, white sugar, and brown sugar until smooth. Beat in the eggs one at a time, then stir in the vanilla. Dissolve baking soda in hot water. Add to batter along with salt. Stir in flour, chocolate chips, and nuts. Drop by large spoonfuls onto ungreased pans.
- 3 Bake for about 10 minutes in the preheated oven, or until edges are nicely browned.



**Market Pantry All-Purpose Flour - 5 lbs**

\$2.09

SEE DETAILS  
(<http://www.target.pantry-all-purpose-flour-5-lbs/-/A-13474783>)

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