

From the kitchen of R.L. Smith and Unbelievably Good Cookies™

The World's Best Chocolate Chip Cookies

- 1 cup Butter (2 sticks)
- 3/4 cup Light brown sugar
- 3/4 cup White granulated sugar
- 2 Eggs
- 1 tsp. Vanilla
- 2 cups Flour
- 1 tsp. Baking soda
- 1 tsp. Salt
- 1 cup Chopped nuts (pecans)
- 12 oz bag Nestles chocolate chips (2 cups)

Preheat oven to **350°**

In a bowl, mix together the flour, baking soda and salt; set aside.

In a separate mixing bowl, cream butter then add sugars and mix well.

On low speed, beat in the two eggs and the vanilla.

Slowly add flour mixture and mix well.

Add chopped nuts (if desired), then the chocolate chips...mix just enough to blend in the chocolate chips.

Drop by heaping tablespoonfuls on ungreased cookie sheet.

Bake at **350°** for 12 – 13 minutes.

Let cookies cool on baking sheet about 5 minutes, then remove to wire rack to completely cool.