

Chocolate Chip Cookies



Makes 5 to 6 dozen cookies.

Ingredients:



- 1 pound [Hiland Dairy Butter](#)
- 1 pound dark brown sugar
- 2 cups granulated sugar
- 4 eggs
- 2 teaspoons table salt

- 2 teaspoons baking soda
- 4 teaspoons vanilla
- 6 cups flour
- 2 (12-ounce) bags chocolate chips
- Sea salt

Directions:

Mix together butter, brown sugar, granulated sugar, vanilla, table salt and baking soda.



Add eggs and mix until creamy.



Slowly add flour, a bit at a time, and mix until completely blended.



Fold in the chocolate chips.



Scoop into balls approximately two inches in diameter, and sprinkle with a pinch of sea salt on top of each ball.



Preheat convection or conventional oven to 350° F. Bake 10 minutes in a convection oven or 12 minutes in a conventional oven. *Tip: When completely cooled, I wrap two cookies together in plastic wrap and again in aluminum foil. I freeze these packs for school lunches. By the time lunch rolls around, the frozen cookies are soft and chewy.*

