

## Classic Chocolate Chip Cookies

### Ingredients:

2	Phil's Fresh Free Range White Eggs
2 ½ cups	All purpose flour
1 tsp	Baking soda
¼ tsp	Salt
1 cup (2 sticks)	Unsalted butter, room temperature
1 cup	Packed light brown sugar
½ cup	Granulated sugar
1 tsp	Vanilla
1 pkg	12 oz OR 2 cups semi-sweet chocolate chips
1 cup	Walnuts, toasted, coarsely chopped

### Directions:

1. Mix flour, baking soda and salt in medium bowl
2. Beat butter, brown sugar and granulated sugar in mixer bowl on medium speed until light and fluffy, about 3 minutes. Add eggs and vanilla; beat on low speed until blended. Gradually add flour mixture, beating just until blended. Stir in chocolate chips and walnuts.
3. Refrigerate, covered, until firm, about 1 hour to overnight
4. Heat oven to 375F. Drop dough by tablespoonfuls, 2 inches apart, onto parchment paper-lined or ungreased baking sheets.
5. Bake in 375F oven until lightly browned, 9-11 minutes. Cool on baking sheets 1 minute. Remove to wire racks; cool completely.