

Even back in high school, I was getting frequent requests for these cookies. And everyone knew that these were one of the cookies types that I would make for the Christmas holidays.

Marie Rice

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Marie's Chocolate Chip Cookies

2-1/4 cup all-purpose flour
1 tsp baking soda
2 sticks (1 cup) butter, softened
3/4 cup sugar
3/4 cup brown sugar
1 Tbsp cinnamon
1 tsp vanilla extract
2 eggs
12oz pkg semisweet chocolate chips

Preheat oven to 350 degrees.

In a small bowl, mix together flour and baking soda; set aside. In a large bowl, cream together butter, sugars, cinnamon, and vanilla until smooth. Add eggs one at a time, beating well after each egg. Gradually beat in flour mixture. Stir in the chocolate chips.

Lightly spray baking sheets. Drop rounded teaspoon fulls onto the sheets. Bake on middle or upper rack for approximately 10 minutes or until golden brown and no longer wet. (This will actually vary from oven to oven. Each oven I've used has needed a slightly different amount of time to cook thoroughly without burning the bottoms.)

Cool for a couple minutes on baking sheet and then move cookies to cooling rack to finish cooling. (if they last that long!) If re-using the baking sheet for another batch, use spatula to scrap the sheet and then re-spray before placing more cookie dough on the sheet.