

# BEST EVER Chocolate Chip Cookies!

## Ingredients

1 cup butter, softened	3 c. plain flour
1 cup white sugar	1 tsp. baking soda
1 cup packed brown sugar	2 tsp. hot water
2 eggs	1/2 tsp. salt
2 teaspoons vanilla extract	2 c. chocolate chips {I use at least 5 different kinds!}

## Directions

Preheat oven to 350 degrees F (175 degrees C).

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.. Drop by large spoonfuls onto ungreased pans.

Bake for about 10 minutes in the preheated oven, or until edges are nicely browned.