**Chocolate Chip Cookies**

Ingredients

* 2 1/4 cups all-purpose flour
* 1 teaspoon salt
* 1 teaspoon baking soda
* 2 sticks (1 cup) butter (softened)
* 1 cup sugar
* 1/2 cup brown sugar
* 2 eggs
* 1 1/2 teaspoons vanilla extract
* 2 cups semisweet chocolate chips
* Optional: Grated or chopped milk chocolate

Directions

Heat oven to 375 degrees F. Sift together the flour, salt, and baking soda into a mixing bowl.

In a separate mixing bowl cream the butter using a mixer, starting on low speed to soften the butter. Add the sugars. Increase the speed, and cream the mixture until light and fluffy. Reduce the speed and add the eggs and vanilla slowly. Increase the speed and mix until well combined.

Slowly add the flour mixture, scraping the sides of the bowl until thoroughly combined. Stir in the chocolate chips. Scoop onto parchment-lined baking sheets. Bake for 10 to 15 minutes, checking the cookies after 5 minutes. Rotate the baking sheet for more even browning.

Remove the cookies from the pans immediately.

*Describe the changes in the cookies if you use differing amount of white vs. brown sugar.*

*Describe the changes in the cookies if you use differing amount of baking soda vs. baking powder.*

*Describe the changes in the cookies if you chill the batter before baking.*