

## GHIRARDELLI CHOCOLATE CHIP COOKIES

(Yield: 4 dozen cookies)

2 1/4 cups all-purpose flour  
1 tsp baking soda  
1/2 tsp salt  
1 cup butter, softened  
1 cup sugar  
1 cup light brown sugar, packed

2 tsp vanilla extract  
2 large eggs  
2 cups Ghirardelli Semi-Sweet  
Chocolate Chips  
1 cup chopped walnuts or  
pecans (optional)

Preheat oven to 375°F. Stir flour with baking soda and salt; set aside. In large mixer bowl, beat butter with sugar and brown sugar at medium speed until creamy. Add vanilla and eggs, one at a time, mix on low speed until incorporated. Gradually blend dry mixture into creamed mixture. Stir in chocolate chips and nuts. Drop by tablespoon onto ungreased cookie sheets. Bake for 9 to 11 minutes or until golden brown.

For more tempting recipes, visit [www.ghirardelli.com](http://www.ghirardelli.com).

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