**Chocolate chip cookies**

**INGREDIENTS**

1 cup  [butter](https://amzn.to/3kfEmVO) softened

1 cup [light brown sugar](https://amzn.to/2HJs9cW) packed

1/4 cup [white sugar](https://amzn.to/2DyDusJ)

2 large eggs

2 tsp [vanilla extract](https://amzn.to/2SR9w7T)

2 cups [all-purpose flour](https://amzn.to/2Cw3vIJ)

1 cup rolled oats

1 tsp [baking soda](https://amzn.to/2Tk9fLb)

½ tsp [baking powder](https://amzn.to/2JuDlM8)

1 tsp [salt](https://amzn.to/3LClj6Q)

12 oz package of [chocolate chips](https://amzn.to/2XHy6Lk) (or chunks, or chopped chocolate)

### INSTRUCTIONS

* Preheat oven to 375 degrees F. Line your baking pans with parchment paper and set aside.
* In a separate bowl mix flour, baking soda, salt, baking powder. Set aside.
* Cream together butter and sugars until combined.
* Beat in eggs and vanilla until fluffy.
* Mix in the dry ingredients until combined.
* Add 12 oz package of chocolate chips and mix well.
* Roll 2-3 TBS (depending on how large you like your cookies) of dough at a time into balls and place them evenly spaced on your prepared cookie sheets. Bake in preheated oven for approximately 8-10 minutes. Take them out when they are just starting to turn brown.
* Let them sit on the baking pan for 2 minutes before removing to cooling rack.