

See's CANDIES®

See's Chocolate Chip Cookies



**Prep: 30 minutes, Bake time: 8-10 minutes,
Makes approximately 40 cookies**

Ingredients:

- 3 ½ sticks salted butter, room temperature
- 3 eggs, room temperature
- 2 cups brown sugar
- ¾ cup granulated sugar
- 4 cups all-purpose flour
- 2 ½ tsp salt
- ½ tsp baking soda
- 1 ½ tsp instant coffee (optional)
- 5 tsp vanilla extract
- 12 oz [See's Semi-Sweet Chocolate Chips](#)

Instructions:

1. Preheat oven to 425°F.
2. In a large bowl, cream salted butter. Add eggs, brown sugar and granulated sugar. Mix with large wooden spoon until smooth.
3. Add flour, salt, baking soda, instant coffee and vanilla to bowl. Slowly fold in flour mix until ingredients are fully incorporated.
4. Make sure dough is tacky to the touch, but dry enough to hold its form when shaping into a ball.
5. Add flour or butter as necessary to achieve proper consistency.
6. Stir in Chocolate Chips until evenly distributed.
7. Use a dinner spoon to scoop balls of dough onto baking sheets, spacing them 2 inches apart.
8. Bake for 8 -10 minutes, or until the top edges of cookies are golden brown.
7. Remove cookies from oven and let them sit for 2 minutes before placing them onto cooling rack.