

## Dark Chocolate Chip Cookies (Unleavened)

2 ¼ c. all-purpose flour  
1 tsp. salt  
1 c. (2 sticks) butter, softened  
¾ c. granulated sugar  
¾ c. brown sugar (packed)  
1 tsp. vanilla extract  
2 large eggs  
1 ½ c. (12 oz. pkg.) dark chocolate chips  
1 c. chopped nuts (optional)

Preheat oven to 375°. Combine flour and salt in small bowl. Beat butter, granulated sugar, brown sugar and vanilla extract in large mixer bowl until creamy. Add eggs, one at a time, beating well after each addition. Gradually beat in flour mixture. Stir in chocolate chips and nuts. Drop by rounded tablespoon onto ungreased baking sheets. Bake for 9-11 minutes or until golden brown. Cool on baking sheets for 2 minutes. Remove to wire racks to cool completely. Makes 4 ½ doz. Cookies.