Mrs. Field's Blue Ribbon Chocolate Chip Cookies:

Ingredients:
- 12 ounces semi-sweet chocolate chips
- 2 large eggs
- 1 cup butter
- 1 cup granulated sugar
- 1 cup dark brown sugar packed
- 1/4 teaspoon salt

Preheat your oven to 300 °F.

Drop by rounded tablespoonful onto ungreased cookie sheets, approximately 2 inches apart.

Beat in the flour mixture until just combined, then add in the chocolate chips. Stir to distribute the chips evenly throughout the dough.

Bake in the oven from 18-22 minutes.

Cool on the sheets for 3-5 minutes then transfer to a cooling rack (or a paper bag like my mom) to cool completely.

This recipe is a family favorite, passed down through generations. The combination of semi-sweet chocolate chips and the perfect blend of sugars create a perfectly chewy and rich cookie. Enjoy the warm cookies right out of the oven with a cool glass of milk.