

Chocolate Chip Cookies

1 cup salted butter
3/4 cup granulated sugar
3/4 cup firmly packed brown sugar
1 Tbsp vanilla
2 Tbsp coffee liqueur
2 large eggs
2 1/2 cup flour
1 tsp baking soda
2 – 12 oz packages chocolate chips
1 cup walnuts
1 cup pecans



- ✚ Preheat oven to 325°
- ✚ Using electric mixer, beat first 6 ingredients in a large bowl until light and fluffy
- ✚ Add eggs and beat well
- ✚ Mix flour and baking soda in a separate bowl; then combine with butter mixture (all at once)
- ✚ Add chocolate chips and nuts
- ✚ Drop even amount of batter onto ungreased cookie sheets
- ✚ Bake until cookies are golden brown, about 10-15 minutes (depending on your cookie size and oven). Let them sit on a cookie sheet for 5-10 minutes before transferring to a cooling rack