**Chocolate Chip Cookie Recipe**

“Creaming Method”

**Ingredients**

½ cup butter, softened

1/3 cup plus 2 Tbsp white [sugar](http://allrecipes.com/recipe/best-chocolate-chip-cookies/)

1/3 cup plus 2 Tbsp packed [brown sugar](http://allrecipes.com/recipe/best-chocolate-chip-cookies/)

½ tsp vanilla extract

1 egg

1 ¼ cups all-purpose flour

½ teaspoon [baking soda](http://allrecipes.com/recipe/best-chocolate-chip-cookies/)

½ teaspoon salt

½ cup semisweet chocolate chips

½ cup chopped walnuts

**Directions**

Preheat oven to 375 degrees F.

Cream together the butter, white sugar, brown sugar and vanilla until smooth. Beat in the egg. Sift together flour, baking soda, and salt. Stir in chocolate chips and nuts. Drop by large spoonfuls onto ungreased pans.

Bake for about 10 minutes in the preheated oven, or until edges are nicely browned. Remove from pan immediately and cool on wire rack.

Makes about 2 dozen cookies.