**Chocolate Chip Cookies**

* 2 1/4 cups all-purpose flour
* 1 teaspoon baking soda
* 1 teaspoon salt
* 1 cup (2 sticks) butter, softened
* 3/4 cup granulated sugar
* 3/4 cup packed brown sugar
* 1 teaspoon vanilla extract
* 2 large eggs
* 1 11.5 oz. bag of Chocolate Morsels

**Preheat** oven to 375° F.  
  
**Combine** flour, baking soda and salt in small bowl. In a separate bowl, use mixer to beat butter, granulated sugar, brown sugar and vanilla extract until creamy. Add eggs, one at a time, beating well after each addition. Gradually beat in flour mixture. Stir in morsels. Drop by rounded tablespoon onto ungreased baking sheets.   
  
**Bake** for 9 to 11 minutes or until golden brown. Cool on baking sheets for 2 minutes; remove to wire racks to cool completely.