

## Ingredients

1 cup unsalted butter, softened  
1 cup packed brown sugar  
1/2 cup granulated sugar  
2 large eggs  
2 teaspoons vanilla extract  
2 1/4 cups all-purpose flour  
1 teaspoon baking soda  
1/2 teaspoon salt  
2 cups semisweet chocolate chips

## Directions

Preheat your oven to 350°F (175°C). Grease a 9×13-inch baking pan or line it with parchment paper.

In a large bowl, cream together the butter, brown sugar, and granulated sugar until smooth. Beat in the eggs one at a time, then stir in the vanilla extract.

In a separate bowl, whisk together the flour, baking soda, and salt.

Gradually add the dry ingredients to the creamed mixture, mixing until just blended.

Fold in the chocolate chips until evenly distributed.

Spread the dough into the prepared baking pan, smoothing the top with a spatula.

Bake for 25 to 30 minutes, or until the edges are golden and the center is set.

Allow to cool in the pan on a wire rack before cutting into bars.

## Variations & Tips

For a little nutty crunch, add 1 cup of chopped walnuts or pecans to the batter. If you prefer a richer taste, try using dark chocolate chips instead of semisweet. For a seasonal twist, mix in 1/2 teaspoon of cinnamon during the holiday season for that warm, spicy kick. If you want to make them gluten-free, substitute the all-purpose flour with a gluten-free baking blend.