**Martha Stewart’s Cakey Chocolate Chip Cookies**

* 2 1/4 cups all-purpose flour
* 1/2 teaspoon baking soda
* 14 tablespoons (1 3/4 sticks) unsalted butter, room temperature
* 3/4 cup granulated sugar
* 1/4 cup packed light-brown sugar
* 1 teaspoon salt
* 2 teaspoons pure vanilla extract
* 2 large eggs
* 2 cups (about 12 ounces) semisweet and/or milk chocolate chips
1. Preheat oven to 350 degrees. In a small bowl, whisk together the flour and baking soda; set aside. In the bowl of an electric mixer fitted with the paddle attachment, combine the butter with both sugars; beat on medium speed until light and fluffy. Reduce speed to low; add the salt, vanilla, and eggs. Beat until well mixed, about 1 minute. Add flour mixture; mix until just combined. Stir in the chocolate chips.
2. Drop heaping tablespoon-size balls of dough about 2 inches apart on baking sheets lined with parchment paper.
3. Bake until cookies are golden around the edges and set in the center, 10 to 12 minutes. Remove from oven, and let cool on baking sheet 1 to 2 minutes. Transfer to a wire rack, and let cool completely.

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