KATIES COOKIES

2 STICKS OF UNSALTED BUTTER ROOM TEMPERATURE

1 CUP SUGAR

1 CUP LIGHT BROWN SUGAR

2 TEASPOONS VANILLA EXTRACT

2 EXTRA LARGE EGGS

3 CUPS ALL PURPOSE FLOUR

1 TSP BAKING SODA

1 TSP SALT

24 OZ. SEMISWEET CHOCOLATE CHIPS

2 CUPS COARSELY CHOPPED PECANS (ROAST PECANS 375\* - 5 MIN)

PREHEAT OVEN 325\*

IN A LARGE BOWL BEAT TOGETHER BUTTER, SUGAR, LIGHTBROWN SUGAR—WITH MIXER UNTIL LIGHT AND CREAMY( ABOUT 3 MINUTES)

BEAT EGGS AND VANILA UNTIL SMOOTH

IN MEDIUM BOWL COMBINE FLOUR, BAKING SODA, AND SALT .. GRADUALLY BEAT IN FLOUR MIXTURE INTO BUTTER MIXTURE.

MIX IN CHOCOLATE AND PECANS

ICE CREAM SCOOP ONTO GREASED COOKIE SHEET 3 INCHES APART

BAKE 20-30 MINUTES OR UNTIL LIGHT BROWN