These are the best chocolate chips cookies I've had.

Ingredients
¾ Cup Softened Butter (1 and a half sticks)
1 Egg
1 Egg Yolk
1 Tablespoon Vanilla
½ Cup Cane Sugar
1 Cup Packed Brown Sugar

2 Cups Flour
½ teaspoon Baking Soda
½ teaspoon Salt

1 cup semi-sweet chocolate chips

1. Soften butter. Mix with brown sugar and white sugar using a fork. Then add vanilla, egg, and egg yolk. Mix thoroughly. (When measuring brown sugar, pack it as densely into a measuring cup as you can).
2. Combine remaining "dry" ingredients (flour, baking soda, and salt). Mix throughly with a fork and add to mixture of sugar, butter, etc. (When measuring flour, use a spoon to gently add flour to a measuring cup to avoid packing the flour too densely. Scooping the flour directly into the measuring cup could result in adding too much flour.)
3. Add 1 to ½ cups chocolate chips
4. Chill dough in freezer for 45 minutes
5. Preheat oven to 325
6. Scoop dough into 1 inch balls and place on a greased cookie tray
7. Bake for 12-16 minutes. Cookie are done when they look moist, but hold their shape well when a spatula is slid under them. My rule of thumb is to take them out before you think you should because they'll keep cooking for a couple minutes as they cool. Worst case, you put them back in the oven for a few minutes. Slightly undercooked is generally far more pleasing than overcooked and hard.
8. Allow to cool before transferring to a plate. Enjoy!