

CHOCOLATE CHIP COOKIES

INGREDIENTS:

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| ❖ Flour | 2 ½ Cups |
| ❖ Baking soda | 1 tsp |
| ❖ Salt | 1 tsp |
| ❖ Butter | 1 Cup |
| ❖ Granulated sugar | ¾ Cup |
| ❖ Brown Sugar | ¾ Cup |
| ❖ Vanilla | 1 tsp |
| ❖ Eggs (large) | 2 ea |
| ❖ Semi Sweet chocolate chips | 12 oz |
| ❖ Nuts* (chopped) | 1 Cup |

METHOD:

1. Preheat oven to 375° F.
2. Beat butter, granulated sugar, brown sugar, and vanilla extract in large mixer bowl until creamy.
3. Add eggs, one at a time, beating well after each addition.
4. Combine flour, baking soda, and salt in small bowl.
5. Gradually beat in flour mixture.
6. Stir in morsels and nuts.
7. Drop by rounded tablespoon onto ungreased baking sheets.
8. Bake for 8 to 10 minutes or until golden brown.

NOTE:

*Nuts are optional

SLICE AND BAKE VARIATION:

Prepare dough as above. Divide in half; wrap in waxed paper. Refrigerate for 1 hour or until firm. Shape each half into 15-inch log; wrap in wax paper. Refrigerate for 30 minutes. Cut into 1/2-inch-thick slices; place on ungreased baking sheets. Cool on baking sheets for 2 minutes; remove to wire racks to cool completely.

YIELD:

About 5 - dozen cookies.

