

CHOCOLATE CHIP COOKIES

Ingredients

2 1/4 c flour (measure unsifted)
1 tsp baking soda
1 tsp salt
1 c (or 1/2 lb. or 2 sticks) softened butter or margarine
3/4 c granulated white sugar
3/4 c brown sugar (packed)
1 tsp vanilla extract
2 eggs
2 c (12 oz) semi-sweet chocolate chips
1 c chopped nuts (peanuts, walnuts or pecans) -- optional

Procedure

In small bowl, sift together the flour, baking soda and salt. Set aside.

In large bowl, combine butter, sugars and vanilla. With a wooden spoon, beat until creamy. Then beat in eggs.

Gradually add the flour mixture to the butter mixture. Mix well but only briefly.

Stir in the chocolate chips and nuts.

Refrigerate dough until moderately stiff. (This keeps it from melting too fast in the oven, which can produce flat cookies.)

Pre-heat oven to 375° (190°C). Bake cookies until bottoms become brown and tops are light brown. Do not overcook.

Cool on cookie sheet for 5 minutes, then place on cooling racks.

-- Adapted from "Arm and Hammer" Baking Soda box, 1981

UPDATES ON ORIGINAL

- Can reduce both sugars to 2/3 cup if desired.
- Butter tastes better than margarine and gives better texture. Use margarine or Crisco for crispy cookies.
- Instead of using wooden spoon, electric mixer actually gives better results. Sugar-butter mixture is best when beaten to light color.
- Parchment in pans gives great results and makes cleanup easy.
- 30-45 minutes in refrigerator should make dough correct stiffness.