

The Best Chocolate Chip Cookies Ever!

These are the best cookies ever. Any recipe that starts off with a pound of butter has a lot going for it! A plate of these beauties works wonderfully as a thank you or a bribe. I always make sure that those folks in my life who keep it running smoothly get a plate full a couple times a year. Think of the postal staff, bank employees, garbage folks - anyone who makes your life easier.

This recipe makes a lot of cookies. I make them really big and I can usually get 4-5 dozen. If you made them smaller, you could easily get 6 dozen. Enjoy!

1 pound of butter (4 sticks)
2 Tablespoons real vanilla
3 eggs
2 cups dark brown sugar
1 and 1/2 cups white sugar
6 cups flour
1 and 1/2 teaspoons baking soda
1 and 1/2 teaspoons salt
4 cups chocolate chips (two 12oz bags) - I use a blend of dark chocolate, bitter chocolate, milk chocolate, semi-sweet and sometimes throw in a few white chocolate or butterscotch
2 cups chopped nuts - optional
Preheat oven to 350 degrees.

1. Cream together softened butter and sugars. Beat in vanilla and eggs and mix for 3-4 minutes.
2. Add chocolate chips and nuts to the egg/sugar mixture.
3. In a separate bowl, mix flour, baking soda and salt.
4. Add flour mixture to egg/sugar mixture. Mix, but NOT TOO MUCH. You'll make the cookies tough.
5. Drop cookies on ungreased cookie sheet. These are not "spreading" cookies so try not to pile the dough too high.
6. Cook 8-10 minutes for medium cookies or 10-12 minutes for really big ones.

Enjoy!



Compliments of:
Purple Moose Designs
P.O. Box 322
Mirror Lake, NH 03853

www.PurpleMooseDesigns.com
(603) 544-2161
headmoose@purplemoosedesigns.com