

## ♦ Chocolate Chip Cookies ♦

MAKES 36 3-INCH COOKIES

The Toll House Inn in Massachusetts is where this cookie was conceived in the 1930s and there is no place in America now where it is not the Number One cookie in popularity. This recipe makes a super-delicious chocolate chip cookie.

### INGREDIENTS

- 8 ounces (2 sticks) salted butter, at room temperature
- $\frac{3}{4}$  cup dark brown sugar, firmly packed
- $\frac{3}{4}$  cup granulated sugar
- $1\frac{1}{2}$  teaspoons vanilla
- 2 large eggs
- 2 cups all-purpose flour
- $\frac{1}{2}$  teaspoon baking soda
- $\frac{1}{2}$  teaspoon salt
- 2 cups (one 12-ounce bag) chocolate chips, semisweet
- 1 cup walnuts, in small pieces



Premeasure and lay out all your ingredients on the counter.

#### PREPARE YOUR BAKING PAN

Grease a cookie sheet lightly and evenly with solid shortening or cover it with a piece of baking parchment paper cut to fit.

#### PREHEAT THE OVEN

Set the oven to 375 degrees. Position the rack in the upper third of the oven. If you want to bake two trays of cookies at the same time, use the top and middle shelves of the oven and, midway through the baking, switch the trays and rotate them front to back at the same time.

#### MIXING THE DOUGH

1. In a bowl, using a mixer, cream the butter, both sugars and the vanilla at high speed for several minutes until the mixture is smooth and light.
2. Add the eggs and mix them in.
3. Thoroughly blend together the flour, baking soda and salt, add them to the mixing bowl and beat until they are just blended in. Do not overbeat.
4. At low speed, or by hand with a large rubber spatula, blend in the chocolate chips and the walnuts.
5. Deposit the cookies on the cookie sheet by rounded tablespoonfuls in even rows, with space between to allow for spreading. You can use a second spoon, or even your finger, to push the dough off the first spoon onto the cookie sheet. Have a glass of water handy in which to dip your spoons occasionally; this will make the depositing easier and faster. Round off each cookie neatly and push together any ragged edges carefully.



### BAKING THE COOKIES

Bake for 12 to 18 minutes or until the tops of the cookies look set and are starting to turn brown.

### COOLING THE COOKIES

Let the cookies cool on the cookie sheet for a minute or two until they can be transferred easily to cooling racks. They can also be placed on sheets of wax paper to finish cooling if you don't have enough racks. If you are using baking parchment paper, you can just slide the entire sheet of cookies onto a suitable counter and leave them there until completely cooled, while you use the cookie sheet for the next batch of cookies.