

Our Own Chocolate Chip Cookies

Bill Lundy & Susan Nurse

Bring **1 ½ sticks (¾ c) of unsalted butter** to room temperature (or warm in microwave until soft but not melted, then cool to room temperature).

Put **1 cup of brown sugar** and **½ c of white sugar** into a bowl; add the butter and cream the mixture.

Combine **1 whole egg, 1 egg yolk,** and **2 tsp vanilla** with the creamed mixture and mix well. (I use setting #4 on my “*Kitchen Aid*” mixer.)

In a separate bowl, combine **2 1/8 c all purpose flour (= 2c + 2 Tbsp)** with **½ tsp salt** and **½ tsp baking soda**. Add this to the sugar-egg-etc. mixture, ½ c at a time until blended in.

Stir in **1-2 cups of chocolate chips**. We prefer the small size, real chocolate chips available from bulk food stores.

Scoop out a **scant ¼ c of dough** (scoop out ¼ c, then remove about a dessertspoon of dough from the measure to get an idea of how much this is) (or use a medium ice cream scoop). Loosely form into a rough ball (if you use an ice-cream scoop, no need to).

Pop the dough out into your hand, and (1) pull the ball apart into two halves. Rotate the halves (2) so that the rough edges produced by the tearing asunder are on the tops of the pieces, then (3) push the halves together firmly.



This recipe should make about 22-24 cookies. Place on two cookie sheets and bake both at once in a **325°F oven** (one above the other). Bake for **11 min**, then switch shelves and bake for another **9-10 minutes more**, or until the edges are just set and bits are beginning to turn golden brown.

Cook on racks and enjoy.

As a challenge, see if you can keep from devouring all of them before 24 hours have passed. These cookies do freeze moderately well if you feel the need to save a couple.

Adapted from “Cook’s Illustrated” magazine, Jan/Feb 1996.