



Sugar Apple

Posts From The Caribbean

Chocolate Chip Cookies

This recipe is based on the Toll House Cookie recipe found on the back of the chocolate chip bag (Nestle I think). You can add walnuts or pecans, or even peanuts, if you want. But nuts are not allowed at school (allergies) and Audrey prefers them nutless. I'm one of a small minority who doesn't love chocolate chip cookies still warm from the oven. I prefer them when they've cooled and are a little crispy. These cookies freeze well and I actually like to eat them out of the freezer, thawed but still cold.

2 sticks of unsalted butter
1 teaspoon of salt
2 teaspoons of vanilla extract
3/4 cup of granulated sugar
3/4 cup of light brown sugar, firmly packed
2 large eggs
2 1/4 cups of all-purpose flour
1 teaspoon of baking soda
1 teaspoon of hot tap water
16 ounces of bittersweet or semisweet chocolate chips
2 cups of nuts, chopped into medium-sized pieces, optional

Place two baking racks in the oven so that the oven is divided into thirds. Line your cookie sheets with parchment paper or aluminum foil, shiny side up.

Melt the butter in the microwave or in a small pan over low heat. Put the melted butter in a large bowl together with the salt, vanilla and both sugars. Beat at low to medium speed until mixed well. Add the eggs and beat to mix. Add half the flour and beat to mix, scraping the sides of the bowl down with a spatula. Mix the water with the baking soda in a small bowl and then add to the dough. Add the remaining flour and beat at low speed until just mixed. Stir in the chocolate and the optional nuts if using. Cover the bowl with plastic wrap and refrigerate for about an hour.

Meanwhile, preheat the oven to 375°.

Using a tablespoon or a small ice cream scoop, place spoonfuls of the dough on the cookie sheets, about 2 inches apart. Wet your hands slightly and press down on the

cookies until they are about 1/2 inch thick. Bake the cookies for about 12 minutes, until the cookies are lightly browned all over (I like them really crispy and often let them go another minute or two). Reverse the cookie sheets from top to bottom and front to back once in the middle of cooking to insure even cooking.

Remove the cookies from the oven and let them cool for a few minutes and then remove them from the sheets with a spatula and place on racks to cool. Store in an airtight container. Makes about 3 dozen cookies.

<http://www.abigailblake.com/sugarapple>

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