

# chocolate chip cookies

Makes: 5 dozen

Prep and Cook time: 25 min

Per serving: 110 calories, 7g fat, 85 mg sodium

2 1/4 cups all-purpose flour

3/4 cup granulated sugar

2 cups semi-sweet chocolate chips

1 tsp baking soda

3/4 cup packed brown sugar

1 cup chopped nuts (optional)

1 tsp salt

1 tsp vanilla extract

2 large eggs

1 cup (2 sticks) butter, softened

1. Preheat oven to 375°F. Line a cookie sheet with parchment paper or lightly grease the cookie sheet.
2. Combine flour, baking soda, and salt in small bowl.
3. Beat butter, granulated sugar, brown sugar and vanilla extract in large mixer bowl until creamy. You can also do this by hand with a pastry cutter or forks. Add eggs, one at a time, beating well after each addition. Gradually beat in flour mixture. Stir in morsels and nuts.
4. Drop by rounded tablespoon onto ungreased baking sheets.
5. Bake for 9 to 11 minutes or until golden brown. Cool on baking sheets for 2 minutes; remove to wire racks to cool completely.

You can use these cookies to make ice-cream sandwiches. Slightly thaw your favorite flavor ice cream, spread about one cup of the ice cream on top of one cookie and place a second cookie upside down on top of the ice cream. Chill 1 hour before serving.

