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Chocolate Chip Cookies

By Susie Iventosch



Moon Dance Baking Co. Chocolate Chip Cookies
Photo Susie Iventosch

INGREDIENTS

2 cups granulated sugar
2 cups brown sugar
1 pound melted butter
1 Tbsp + 1 tsp vanilla
4 eggs (room temp.)
4 1/2 cups all purpose flour
2 tsp baking soda
1/2 tsp salt
4 12 oz. packs of semi sweet chocolate chips + 1 cup
of chips.

DIRECTIONS

Cream butter and sugars. Add vanilla and eggs. Sift together dry ingredients and add to butter mixture. Add chocolate chips and mix thoroughly. Place by level ice cream scoops full on greased cookie sheet. Bake 12-14 minutes at 325 degrees. Alternately, for a "taller cookie" you can form three balls (each approximately a half of heaping tablespoon size) of dough in your hands and stack on top of each other. Press the dough down about halfway. Bake at 325 for 14-16 minutes.

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