

The Gourmet Chocolate of the Month Club

Chocolate Chip Cookies

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Tips on Making Chocolate Chip Cookies

By Ruth Wakefield

There is no substitute for quality. Even in simple recipes, like mine for chocolate chip cookies, every ingredient's quality has an effect on the recipe's outcome.

Eggs: Always use fresh eggs. Eggs that are past their prime may exhibit a cloudy white and a flatter rather than rounder yolk. If you are not sure about the freshness of an egg, break it into a measuring cup to inspect it before adding it to the recipe. Washing your hands after handling eggs is good procedure. This is especially true if you are going to touch the cookie dough later or taste the dough as you prepare it.

Baking Soda: Arm & Hammer brand baking soda works fine.

Butter: There's no substitute for butter. If you can not use butter for health reasons, do not waste your time attempting to make a great chocolate chip cookie. They will be substandard. I prefer unsalted butter, but you can use salted butter. Name brand butter works better than a generic brands. Generic brands vary a great deal in their taste and texture. You should experiment. My recipe uses softened butter. Softened don't mean liquid butter. When butter becomes a liquid during softening the cookies texture will suffer greatly. My method for softening butter is to use a microwave safe mixing bowl put the butter in it and the mixing bowl goes on a turntable in a microwave. If you do not have a microwave turntable, you should rotate to the bowl every 30 seconds or so. Set the microwave level at low and microwave



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the butter for a minute or two. The stick of butter should still be shaped like a stick, but can be easily dented by a gentle touch of a finger. Microwave ovens will sometimes microwave the center of the butter and create a hole in the center. Don't worry if this happens, a small liquid amount will not seriously damage this recipe. To prevent this, move the butter around in the microwave when you rotate it.

If your butter does not fully soften you will just have to work harder with your mixing the butter into the ingredients, but exercise will do you good.

Salt: I prefer iodized table salt. Salt substitutes taste is not complementary to the cookies.

White Sugar: Grocery store house brands are not equal to name brands in my experience. White sugars don't seem to vary from one brand to another in quality.

Cookies made with white sugar substitutes are not fit for human consumption.

Brown Sugar: Brown sugars do vary from one brand to the next and by how old they are. I prefer Domino brand brown sugar. If your brown sugar is hard as a rock, it will not make a great cookie. To dissolve hard brown sugar will require too much stirring and will change the texture of the cookie. Using a dark brown sugar will produce a darker stronger tasting cookie than using light brown sugar. In my experience, most people prefer cookies made with light brown sugar. If they don't have a choice, they seem to enjoy cookies made with dark brown sugar just fine.

Brown sugar substitutes do not result in edible chocolate chip cookies.

Vanilla: Whenever two bakers gather to talk baking the debate over whether to use real vanilla extract or imitation vanilla will likely arise. My experience is that real vanilla extract is absolutely necessary for some recipes. For example, I use real vanilla extract when I am adding the vanilla to a cooked custard that I use in a chocolate éclair cake. However, real vanilla extract seems to lose its flavor when exposed to high temperatures like those required to bake chocolate chip cookies. I recommend imitation vanilla extract for this recipe.

Flour: Selecting a flour is also a matter of personal preference. I prefer to use a harder flour. Hard flours will often have labels that say something like "better for bread." Cake flours produce a cookie with a finer texture which in my opinion is not desirable.

Chocolate Chips: The quality of chocolate chips varies greatly. Nestles Toll House chocolate chips are very good and are available at most markets. I personally don't enjoy the flavor of Hershey's chocolate chips. My preferred chocolate chip brand is Guittard. These chips are available through Sam's Club stores. When I can afford them, I also use Merkens' semisweet chocolate chips. Merkens' chocolate chips are available through The King Arthur Baker's Catalog (800-827-6836).

Nuts: Although most chocolate chip recipes call for walnuts, pecans are preferred by most everyone I have asked. Use whatever nuts you prefer, but don't say that you are using my recipe unless you use pecans. Nut quality is also very important and not easily obtained. Old nuts will be soft and mealy. Taste the pecans before you put them into the dough. If you feel like you would like to have a second or a third, use them. If the not, look for better quality nuts. The brands carried by Sam's Club an BJ's stores are excellent. The Diamond brand nuts found in most markets areas o so and overly expensive.

Up

Alexis's Brown Sugar Chocolate Chip Cookies

1 lb. (4 sticks) unsalted butter
3 cups brown sugar
1 cup granulated sugar
4 eggs
2 tsp. vanilla
3 1/2 cups all-purpose flour
1 1/2 tsp. salt
2 tsp. baking soda
1 1/2 cups real chocolate chips

Preheat oven to 375[^]. Cream butter until smooth; add sugars. Beat in eggs and vanilla. Sift flour, salt, and baking soda and beat into above mixture. Add chocolate chips. Drop 2 to 3 tablespoons of batter onto greased baking sheet, 2 inches apart. Bake 8 minutes. Remove from pans and cool on racks. Note: If cookies become hard while still on the baking sheet, put sheet back into the oven for a few seconds to soften them for easy removal.

Up

Annette Funicello's Peanut Butter Chocolate Chip Cookies

2 c Unsifted flour
1 c Sugar

1/2 tsp Baking soda
2 eggs
1/4 tsp Salt
1 tb Water
1/2 c Corn oil margarine, softened
1 tsp Vanilla
6 oz Semi-sweet chocolate chips
1/2 c Skippy creamy or super chunk peanut butter

In small bowl stir together flour, sugar, baking soda, and salt. In large bowl with mixer at low speed beat together margarine, peanut butter, eggs, water, and vanilla just until blended. Add flour mixture, beat until blended. Increase speed to medium; beat 2 minutes. Optional: stir chocolate pieces into batter. Drop by rounded tablespoonfuls 3 inches apart onto ungreased cookie sheets. Flatten slightly with floured bottom of glass. Bake in 375 F oven 10 to 12 minutes or until lightly browned. Cool on wire rack. Store in tightly covered container. Makes about 2-3 dozen.

Up

Better Homes and Gardens Chocolate Chip Cookies

1 cup shortening
1 cup sugar
1/2 cup brown sugar
2 eggs
2 teaspoons vanilla
2 cups flour
1 teaspoon baking soda
2 cups chocolate chips
1 cup chopped nuts

Cream together first five ingredients until light and fluffy. Stir dry ingredients into creamed mixture. Stir in nuts and chocolate chips. Drop by heaping teaspoonful onto greased cookie sheet. Bake 10-12 minutes at 375 degrees . Makes 6-7 dozen.

Up

Brooke's Sweet Chocolate Chip Cookies

1/2 c Butter, softened
1/3 c Sugar, granulated
1/3 c Brown sugar, packed
1 Egg
1 T Water
1/2 t Vanilla extract
1 1/4 c Flour, all-purpose
1/2 t Baking soda

1/4 t Salt

8 oz Sweet cooking chocolate, coarsely chopped

Preheat oven to 350 degrees F. Cream together thoroughly butter and sugars, using electric mixer. Add egg, water and vanilla and beat well. In a separate bowl, stir together flour, soda and salt. Blend dry ingredients into creamed mixture. Stir chopped chocolate pieces into batter by hand so they do not get too broken up. Drop from teaspoon 2" apart onto greased cookie sheet. Bake for about 13 minutes. Cool on racks. Yield: 3 1/2 dozen cookies

Up

Butter Flavored Crisco Ultimate Chocolate Chip Cookie

3/4 c Butter flavored Crisco

1 1/4 c Firmly packed brown sugar

2 T Milk

1 T Vanilla

1 Egg

1 3/4 c All-purpose flour

1 t Salt

3/4 t Baking soda

1 c Semisweet chocolate chips

1 c Pecan pieces

Heat oven to 375. Cream butter flavor Crisco, brown sugar, milk, and vanilla in large bowl. Blend until creamy. Blend in egg. Combine flour, salt, and baking soda. Add to creamed mixture, gradually. Stir in chocolate chips and nuts. Drop rounded Tablespoonfuls (about 2 measuring tablespoons) of dough 3 inches apart on ungreased baking sheet. Bake at 375 8 to 10 minutes. For chewy cookies (they will look light and moist) DO NOT OVERBAKE or 11 to 13 minutes for crisp cookies. Cool on baking sheet 2 minutes. Remove to cooling rack. 3 dozen 3-inch cookies. Note: if nuts are omitted, use 1-1/2 cups semisweet chocolate chips.

Up

Chemical Engineer Chocolate Chip Cookies

The following recipe for chocolate chip cookies appeared in Chemical & Engineering News (June 19, 1995). It was attributed to Jeannene Aackerman.

1. 532.35 cm³ gluten

2. 4.9 cm³ NaHCO₃

3. 4.9 cm³ refined halite

4. 236.6 cm³ partially hydrogenated tallow triglyceride

5. 177.45 cm³ crystalline C₁₂H₂₂O₁₁

6. 177.45 cm³ unrefined C₁₂H₂₂O₁₁

To a 2-L jacketed round reactor vessel (reactor #1) with an overall heat-transfer coefficient of about 100 Btu/F-ft²-hr add one, two, and three with constant agitation.

In a second 2-L reactor vessel with a radial flow impeller operating at 100 rpm add four, five, six, and seven until the mixture is homogeneous.

To reactor #2 add eight followed by three equal portions of the homogeneous mixture in reactor #1. Additionally, add nine and ten slowly with constant agitation. Care must be taken at this point in the reaction to control any temperature rise that may be the result

of an exothermic reaction.

Using a screw extrude attached to a #4 nodulizer place the mixture piece-meal on a 316SS sheet (300 x 600 mm). Heat in a 460 K oven for a period of time that is in agreement with Frank & Johnston's first order rate expression (see JACOS, 21, 55), or until golden brown. Once the reaction is complete, place the sheet on a 25 C heat-

transfer table allowing the product to come to equilibrium.

Up

Chocolate Chip Krispie Cookies

1 1/2 cups all-purpose flour

1/2 teaspoon baking soda

1/4 teaspoon salt

1/2 cup margarine, softened

1 cup sugar

1 egg

1 teaspoon vanilla

2 cups Kellogg's® Rice Krispies® cereal

1 package (6 oz., 1 cup) semi-sweet chocolate morsels

Vegetable cooking spray

In small mixing bowl combine flour, soda and salt. Set aside. In large mixing bowl, beat together margarine and sugar until light and fluffy. Add egg and vanilla. Beat well. Add flour mixture, mixing until combined. Stir in Kellogg's® Rice Krispies® cereal and chocolate morsels. Drop by level measuring tablespoon onto baking sheets coated with

cooking spray. Bake at 350°F about 12 minutes or until lightly browned. Remove immediately from baking sheets and cool on wire racks. Store in airtight container.

Up

Chocolate Chip Meringue Drops (Forgotten Cookies)

2 large egg whites
1/2 cup white sugar
1 teaspoon vanilla extract
3 tablespoons unsweetened cocoa powder
1/2 cup semisweet chocolate chips

Preheat oven to 250 degrees F (120 degrees C). Line 2 baking sheets with aluminum foil or parchment and set aside. In large bowl of a mixer, beat the egg whites at moderately high speed until they hold stiff peaks. Beat in the sugar one tablespoon at a time, then beat in the vanilla extract. Reduce speed to low and beat in cocoa powder. With rubber spatula, fold in the chips. Note: May substitute 1/2 cup chopped pecans for the chips. Add a pinch of nutmeg and cinnamon to the egg whites if using the pecans.

Drop mixture by rounded teaspoonsful onto baking sheets, spacing one inch apart and bake for 1 hour. Turn off oven and dry cookies in oven 2 hours longer. Remove from pan and store in air tight container. Makes 40 cookies

Up

Double Mint Chocolate Chip Cookies

3/4 c Margarine
1 1/2 c Brown sugar firmly packed
2 tbs Water
2 c Chocolate chips
2 ea Eggs
2 1/2 c Flour
1 1/4 tsp Baking soda
1/2 tsp Salt
12 oz Andres mint candy (2 boxes)

Melt margarine, add chips and stir until partially melted. Remove from heat and stir until chips are completely melted. Pour into large bowl. Add brown sugar and water and cool slightly. At high speed, beat in eggs one at a time. Reduce to low speed and add dry ingredients. Stir until blended. Chill dough. When ready to bake, line cookie sheets with foil. Preheat oven to 350 degrees. Roll dough into very small balls (about 1/2 teaspoon per ball). Place 2 inches apart and bake for 10 minutes. Remove from oven and while cookies are still

on pan, place half a candy piece on each cookie. Remove to waxed paper, wait about a minute and swirl the candy pieces across top of cookie.

Up

Barbara Bush's Chocolate Chip Cookies

1 c Flour & 2 tbs; sifted

1/2 tsp Baking soda

1/2 tsp Salt

1/2 c Butter; softened

1/3 c Sugar; brown firmly packed

1/3 c Sugar; granulated

1 Egg

1 1/2 tsp -Water; very hot

1/2 tsp Vanilla

1 c Chocolate chips; semisweet

Approx. Cook Time: 10 minutes

Preheat oven to 375F. Grease baking sheets with vegetable oil. Sift flour, baking soda and salt on waxed paper. Beat butter, sugar and egg in large bowl till fluffy, about 3 minutes. Beat in hot water and vanilla. Gradually beat in flour mixture until blended and smooth. Drop dough by well rounded teaspoonfuls on prepared baking sheets. Bake in 375F oven till golden, about 10 minutes. Cook on sheets on wire rack to cool completely. Makes about 3 dozen cookies.

Up

Doh! Boy Chocolate Chip Cookie Recipe

This recipe closely approximates (although better than) the Pillsbury Ready-Made Chocolate Chip Cookies available at your Groceries Dairy Section. It's unique in that it uses Marshmallow Creme for sugar. Since marshmallow creme expands when heated.

1/2 cup Butter (1 stick)*

1/2 cup Vegetable Shortening (Crisco Butter Flavor)*

1 cup Brown Sugar, Light, Packed
7 oz Marshmallow Creme or Marshmallow Fluff (1 jar)
1 large Egg
3 tsp Vanilla Extract
3 cup All-Purpose Flour
2 tsp Baking Powder*
1 tsp Salt
1 1/2 cup Semi-Sweet Chocolate Chips (most of a 12 oz package)
1 cup Chopped Walnuts (4 oz package - optional)

Soften butter/shortening in a microwave oven (use a microwave safe mixing bowl or glass measuring cup) stirring every 15 seconds until very soft. Add brown sugar, salt, marshmallow creme, baking powder, and vanilla and beat well. Add egg and beat until creamy. Add flour mixture (1/2 cup at a time) while beating. Add chocolate chips and nuts (optional). Refrigerate for 1-3 hours in covered bowl. Pre-heat oven to 375°F. Drop onto a waxed paper lined, room-temperature, air-bake cookie sheet in large rounded tablespoonful size (or small ice-cream scooper). Bake 10-12 minutes checking every two minutes after 8 minutes for golden brown appearance. Waxed paper may smoke so keep area well ventilated. Remove sheet from oven and let stand 5 minutes before transferring to a cool/flat surface. Rinse and dry cookie sheet between batches. Makes about [4] dozen cookies.

Up

Double Tree Hotel Chocolate Chip Cookies

1 1/2 C. butter -- softened
1 1/2 C. granulated sugar
3/4 C. firmly packed brown sugar
4 eggs
2 1/2 tsp. Vanilla
1 tsp. lemon juice
3 C. all-purpose flour
3/4 C. old-fashioned oatmeal -- uncooked
3/4 tsp. Baking Soda
1 tsp. Salt
1/4 tsp. Ground Cinnamon
3 C. Semi-Sweet Chocolate Chips -- Ghirardelli

1 1/2 C. chopped walnuts

Preheat oven to 375 degrees. Line baking sheets with parchment paper. Place the butter in a large bowl and cream lightly with an electric mixer. Add the sugars and beat on medium speed for about 2 minutes. Add the eggs, one at a time, beating well after each addition.

Add the vanilla and lemon juice and mix well. In a separate bowl, stir together the flour, oatmeal, baking soda, salt and cinnamon.

Add to the creamed butter mixture and stir well to blend. Add chocolate chips and walnuts and stir to combine.

Using a 1/4 cup measure or a 2-oz ice cream scoop, drop the batter on the parchment-lined pans, leaving 2 -3 inches between each cookie.

Bake for 13 - 15 minutes or until lightly browned around the edges. Remove from parchment and cool on wire racks.

[Up](#)

Famous Amos Raisin-filled Chocolate Chip Cookies

2 c Softened margarine-4 sticks
3/4 c Firmly packed light brown sugar
3/4 c Granulated sugar
1 tsp Vanilla
1 tsp Water
2 Eggs
2 1/2 c Flour
1 tsp Baking soda
1/2 tsp salt
2 c Raisins
1 pkg Chocolate chips-12 ounce

Beat softened margarine, brown and white sugars, vanilla, water and eggs in a large bowl with electric mixer until creamy and thoroughly blended. By hand, stir in flour, baking soda and salt until well mixed. Stir in raisins and chocolate chips. Using teaspoon from measuring set, spoon dough by teaspoonfuls onto cookie sheets. Allow 1 to 1-1/2 inches between cookies for spreading. Bake in moderate oven (375) for 8 minutes, or until cookies are nicely browned, depending on how crisp or well done you like them.

[Up](#)

Hazelnut Chocolate Chip Cookies

Cream:

12 oz butter

12 oz sugar

Blend in:

12 oz flour

12 oz chopped toasted hazelnuts

12 oz Ghirardelli Double chocolate chips

Form into about 40 cookies. Bake about 12 min @ 350 degrees F (until very slightly browned on the bottom, do not overcook)

Up

Hilary Clinton's Chocolate Chip Cookies

1 1/2 c Flour

2 Eggs

1/2 c Sugar; granulated

1 c Shortening; vegetable

1 tsp Salt

2 c Oats; rolled, old fashioned

1 tsp Vanilla

1 c Sugar; brown, firmly packed

1 tsp Baking soda

1 pkg (12 oz.)Chocolate chips; semisweet

Approx. Cook Time: :10

Preheat oven to 350F.

Brush baking sheets lightly with vegetable oil. Combine flour, salt and baking soda on waxed paper. Beat together shortening, sugars and vanilla in large bowl with electric mixer till creamy. Add eggs and beat till light and fluffy. Gradually beat in flour mixture. Stir in rolled oats and then chocolate chips. Drop batter by rounded teaspoonsfuls onto

baking sheets. Bake in 350F oven for 8-10 minutes or till golden. Cool cookies on sheets for 2 minutes. Remove to wire racks to cool completely. Makes 7 dozen from

Up

Michael Romano's Reverse Chocolate Chunk Cookies

These rich brown cookies studded with chunks of white chocolate are a delicious, inside-out version of chocolate chip cookies. Since the cookie batter is brown to begin with, you won't be able to use their toasty color as a visual indication of doneness. To avoid overcooking, remove the cookies from the oven as soon as they puff up and are still slightly soft to the touch. The cookies will set as they cool, but should remain pliable rather than hard or crunchy.

1 1/4 cup sweet butter at room temperature

1 Tbs. sweet butter for buttering cookie sheets.

3/4 cup brown sugar

1 1/4 cups sugar

2 eggs

1 3/4 cup all purpose flour

1 1/4 cup cocoa powder

2 tsp. baking soda

10 oz. solid white chocolate, broken into 1/4 inch chunks (or 8 ounces white chocolate chips)

Preheat the oven to 350 degrees. Lightly butter a cookie sheet, or alternatively, line the sheet with a strip of parchment paper. Set aside. In a mixing bowl, mix together the flour, cocoa powder and baking soda. Set aside. Using an electric mixer or a hand-held beater, cream the butter and sugars until the mixture is light and fluffy. Add the eggs and continue to beat until they are well-combined, about 1 minute. Mix in the flour, cocoa powder and baking soda mixture until well incorporated. Fold in the white chocolate chunks with a rubber spatula. Filling a tablespoon, scoop out individual cookies from the batter and place in even rows on the cookie sheet, leaving 2 inches of space between each cookie. Transfer the cookie sheet to the middle shelf of the oven, and bake for 8-10 minutes until the cookies are puffed and still to the touch. Remove the cookie sheet from the oven and allow cookies to cool and set for 5-7 minutes before carefully

removing them with a spatula. If you have used a sheet of parchment paper, slide the entire sheet off the tray, and allow the cookies to cool for 5-7 minutes. Meanwhile, you may re-use the cookie sheet immediately for baking the next batch. Makes 60 cookies

Up

Mrs. Field's Raisin Chocolate Chip Cookies

2 c Flour
1/2 tsp Baking powder
1/3 c Light brown sugar
1 c Sugar
1 c Butter, softened
2 lg Eggs
2 tsp Vanilla
2 c Raisins
2 c Semisweet chocolate chips

Preheat oven to 300°F. In a medium bowl combine flour and baking powder. Mix well with wire whisk and set aside. Blend sugars in a large bowl using an electric mixer at medium speed. Add butter and mix until grainy, scraping down the sides of the bowl. Add eggs and vanilla and mix at medium speed until smooth. Add the flour mixture, raisins and chocolate chips. Blend at low speed until just combined. Drop by rounded tablespoons onto ungreased baking sheets, 1 1/2 inches apart. Bake 22-24 minutes. Transfer cookies immediately to a cool, flat surface.

Up

Nancy's Cream Cheese-Chocolate Chip Cookies

1/2 c Butter or Margarine (NOT diet!)
1 (3 ounce) package Cream Cheese, softened
1 tb Milk
1 c Sugar
1/2 tsp Vanilla
1 c regular (all purpose) Flour
1 bag of Mini or Regular Chocolate Chips
1/2 c Pecans or Walnuts, chopped

Heat oven to 375 F.

Cream butter or margarine, cream cheese and milk in medium bowl at medium speed of electric mixer until well blended. Beat in sugar and vanilla. Mix in flour. Stir in nuts and chocolate chips. Drop level measuring tablespoonfuls of dough 2 inches apart onto ungreased baking sheet, covered with parchment paper or they may get too brown or burn on

the bottoms. Bake at 375 for 10 minutes. Remove to cooling rack. Makes 3 dozen 2 inch cookies. For a real different taste use white chocolate chips and 1 teaspoon orange or lemon rind & substitute Macadamia nuts.

[Up](#)

Nancy's Oatmeal Chocolate Chip Cookies

1/2 cup Butter (1 stick)
1/2 cup Vegetable Shortening (Crisco Butter Flavor)
1 cup Brown sugar, Light, Packed
1/2 cup Granulated Sugar
2 large Eggs
3 tsp Vanilla extract
1 1/2 cup All-Purpose Flour
3 cup Uncooked Oats
2 tsp Baking Powder
1 tsp Salt
1 tsp Cinnamon
1 cup Mini Chocolate Chips (you can use regular chocolate chips, I like the mini ones:

Combine the flour and baking powder and set aside. Melt butter/shortening in a microwave oven (use a microwave safe mixing bowl or a glass measuring cup) stopping and stirring every 15 seconds. Stop when the butter is more of a paste (usually about 30-60 seconds). Pour over granulated sugar, brown sugar, salt, cinnamon, and vanilla in a large mixing bowl and beat well. Add each egg separately beating until creamy. Add flour mixture (1/2 cup at a time) while beating. Fold in the oats and chocolate chips. Refrigerate for 1-3 hours in covered bowl. Pre-heat oven to 375°F 15 minutes prior to first batch. Drop onto a waxed paper (or baking parchment) lined, room-temperature, air-bake cookie sheet in large rounded tablespoonful size (or small ice-cream scooper). Bake 10-12 minutes checking every two minutes after 8 minutes for golden brown appearance. Remove sheet from oven and let stand 5 minutes before transferring to a cool/flat surface. Rinse and dry cookie sheet between batches. Makes about [5] dozen cookies.

[Up](#)

Orange-Chocolate Chip Cookies

1 c Shortening
6 oz Cream Cheese; Softened,(2PK)
1/2 c Sugar; Granulated
1/2 c Brown Sugar; Packed
2 Eggs; Large
2 ts Orange Peel; Grated

1 ts Vanilla
2 c Flour; Unbleached
2 ts Baking Powder
1 ts Salt
6 oz Chocolate Chips; Semisweet
1/2 c Nuts; Finely Chopped(Optional)

Servings: 12

Cream together shortening, cheese, and sugars. Add eggs, peel, and vanilla; beat well. Stir together flour, baking powder, and salt; add to creamed mixture. Mix well. Stir in chocolate chips. Drop from teaspoon 2 inches apart on an ungreased cookie sheet. If desired sprinkle lightly with nuts or granulated sugar. Bake at 350 degrees F about 10 minutes. Makes 6 dozen cookies.

Up

Otis Spunkmeyer's Chocolate Chip Cookies

1/2 cup& Butter (1 stick)*
1/2 cup& Vegetable Shortening (Crisco Butter Flavor)*
1 cup Brown sugar, Light, Packed
1/2 cup Granulated Sugar
2 large Eggs
3 tsp Vanilla extract
2 3/4 cup All-Purpose Flour
2 tsp Baking Powder
1 tsp Salt
2 cups Chocolate Chips (one 10-12 oz package)
1 cup Chopped Walnuts (4 oz package - optional)

Combine flour and baking powder in a small bowl and mix with a whisk. Set aside. Melt butter/shortening in a microwave oven (use a microwave safe mixing bowl or a glass measuring cup) stopping and stirring every 15 seconds. Stop when the butter is more of a paste (usually about 45-60 seconds). Pour over granulated sugar, brown sugar, salt, and vanilla in a large mixing bowl and beat well. Add each egg separately beating until creamy. Add flour mixture (1/2 cup at a time) while beating. Refrigerate for 1-3 hours in covered bowl. Pre-heat oven to 375°F 15 minutes prior to first batch. Drop onto a waxed paper lined, room-temperature, air-bake cookie sheet in large rounded tablespoonful size (or small ice-cream scooper). Bake 10-12 minutes checking every two minutes after 8 minutes for golden brown appearance.

Up

Pumpkin Chocolate Chip Cookies

1/2 cup margarine
1 1/2 cups sugar
1 egg
1 cup canned pumpkin
1 tsp. vanilla
2 1/2 cups flour
1 tsp. baking powder
1 tsp. baking soda
1/2 tsp. salt
1 tsp. nutmeg
1 tsp. cinnamon
1/2 cup chopped nuts(walnuts or pecans)
1 cup chocolate chips

Cream margarine and sugar together until light and fluffy. Beat in egg, pumpkin, and vanilla. Mix and sift flour, baking powder, baking soda, salt, nutmeg and cinnamon. Add to creamed mixture; mix well. Add chopped nuts & chocolate chips; mix thoroughly. Drop by teaspoons onto well-greased cookie sheets. Bake at 350 degrees for 10-12 minutes or until lightly browned. Remove from cookie sheets while warm and cool on racks. Makes 3 1/2 to 4 dozen cookies. This recipe can be doubled.

Up

Ruth Wakefields Chocolate Chip Chip Cookies

1 stick or ¼ pound unsalted butter softened, but no liquid

1 jumbo egg

½ teaspoon baking soda

½ teaspoon salt

¼ cup white sugar

½ cup light or dark brown sugar

1 1/2 teaspoon imitation vanilla extract

1 1/8 cups flour. If the cookies come out too flat and runny, use a little more flour next time.

3 cups chocolate chips

1 ½ cups pecans whole or chopped

Preheat oven to 365 degrees F. Arrange oven racks so that your cookie rack is in the middle of the oven.

1. In a large bowl, add softened butter, and egg.
2. Sprinkle the $\frac{1}{2}$ teaspoon baking soda, and $\frac{1}{2}$ teaspoon of salt over the butter and egg.
3. Add $\frac{1}{4}$ cup white sugar and $\frac{1}{2}$ cup brown sugar.
4. Pour 1 $\frac{1}{2}$ teaspoon vanilla extract over the brown sugar.
5. Mix ingredients just until evenly moist.
6. Add 1 $\frac{1}{8}$ cups of flour and stir until incorporated.
7. Add chocolate chips and nuts stirring until evenly blended. You may want to break up the nuts by breaking them into pieces before stirring them into the batter. I usually leave them whole and let the stirring process break up the nuts.
8. Spray cookie sheets lightly with a aerosol oil like Pam.
9. Use a teaspoon measure walnut size clumps of cookie dough onto cookie sheets. Do not crowd cookies. Leave space for them to spread out a little and not touch. Women seem to prefer smaller cookies. Men and children prefer larger cookies.
10. Bake one cookie sheet at a time for about 13 minutes. Do not over bake.
11. Cool cookie sheets on wire racks. Separate the cookies from the cookie sheets with a spatula or pancake turner before they cool completely.
12. Store in closed container at room temperature. As with all quality baked goods, chocolate chip cookies taste best if eaten within 24 hours of being baked. After 24 hours the texture and taste of the cookies degenerates.

Notes

A recipe that contains so few ingredients shouldn't require artfulness to prepare, but it does. Although most recipes call for creaming the eggs and sugar before adding other ingredients, that process turns what should be a great chocolate chip cookie dough into something that tastes overly processed, something more like a mall cookie.

Do not use an electric mixer or food processor to make this recipe. Both appliances ruin the texture of chocolate chip cookie dough.

Do not refrigerate or freeze cookies. Even putting the cookies in a cold room overnight can change their flavor. They should remain a room temperature until they are eaten. If you can't eat all of the cookies you make, share some with a friend or neighbor.

Up

Skaarup's Almost Perfect Chocolate Chip Cookie Recipe

1/2 cup Butter (1 stick)*

1/2 cup Vegetable Shortening (Crisco Butter Flavor)*

1 cup Brown sugar, Light, Packed

1/2 cup Granulated Sugar

2 large Eggs

3 tsp Vanilla extract

2 3/4 cup All-Purpose Flour

2 tsp Baking Powder*

1 tsp Salt

2 cup Semi-Sweet Chocolate Chips (one 12 oz package)

1 cup Chopped Walnuts (4 oz package - optional)

Combine flour and baking powder in a small bowl and mix with a fork. Set aside. Soften butter/shortening in a microwave oven (use a microwave safe mixing bowl or glass measuring cup) stirring every 15 seconds until very soft. Add granulated sugar, brown sugar, salt, and vanilla and beat well. Add each egg separately beating until creamy.

Add flour mixture (1/2 cup at a time) while beating. Add chocolate chips and nuts.

Refrigerate for 1-3 hours in covered bowl. Pre-heat oven to 375°F 15 minutes prior to first batch. Drop onto a waxed paper* lined (see below), room-temperature, air-bake cookie sheet in large rounded tablespoonful size (or small ice-cream scooper). Bake 10-12 minutes checking every two minutes after 8 minutes for golden brown appearance. Remove sheet from oven and let stand 5 minutes before transferring to a cool/flat surface. Rinse and dry cookie sheet between batches. Store in an air-tight container for up to one week. Makes about [5] dozen cookies.

TIP: Bake on waxed paper. Tear sheet to approximate size of cookie sheet; edges shouldn't hang over cookie sheet. During baking there may be some aroma and smoke from the waxed paper.

TIP: If you don't have (or won't try) waxed paper then cover cookie sheet with fresh aluminum foil. After removing from oven, slide foil and cookies off sheet together and let sit 5 minutes before removing the cookies from the foil with the back side of a spatula. Cool cookie sheet to room temperature before reapplying aluminum foil and dropping

more cookies. Also aids in final clean-up.

TIP: If cookies become dry in the container then add a fresh piece of bread (loosely wrapped in a paper towel or wax paper or in a zip-lock bag with holes punched in it) to container and reseal. Rational: Water seeks equilibrium. The moisture (water) in the bread will leave it and enter the dry cookies. The result will be drier bread and more moist cookies.

Up

Sourdough Chocolate Chip Cookies

4 1/2 cups all-purpose flour -- unsifted

2 teaspoons baking soda

1 teaspoon salt

1 cup butter -- softened

1 cup shortening -- softened

1 1/2 cups sugar

1 1/4 cups brown sugar -- packed

2 teaspoons vanilla

1 cup sourdough starter

4 eggs

1 3/4 cups walnuts -- chopped

2 12 oz pkgs chocolate chips

Preheat oven to 375degrees. In a large bowl, combine butter, shortening, sugars and mix well. Add eggs and beat until all are blended. Add vanilla and sourdough starter. Beat in flour, soda, salt and mix well. Stir in walnuts and chocolate chips. Drop by tablespoons onto greased cookie sheet. Bake 10 to 12 minutes. This makes 70 cookies and can be cut in half for smaller batches.

Up

Spuddy Chocolate Chip Cookie Recipe

Many have said this is the best Chocolate Chip Cookie they've ever tasted; don't spoil it by telling them it contains

potatoes. I like to call them my, "Little Spuddies."

1/2 cup Butter (1 stick)**

1/2 cup Vegetable Shortening (Crisco Butter Flavor)**

1 cup Brown Sugar, Light, Packed

1/2 cup Granulated Sugar (Extra-Fine Granulated Preferred)

2 large Eggs

3 tsp Vanilla Extract

2 cup All-Purpose Flour (or Whole Wheat Flour)

3/4 cup Potato Buds (instant Mashed Potato Mix)***

2 tsp Baking Powder*

1 tsp Salt

2 cup Semi-Sweet Chocolate Chips (one 12 oz package)

1 cup Chopped Walnuts (4 oz package - optional)

Combine potato buds, flour, and baking powder in a small bowl and mix with a fork. Set aside. Soften butter/shortening in a microwave oven (use a microwave safe mixing bowl or glass measuring cup) stirring every 15 seconds until very soft. Add granulated sugar, brown sugar, salt, and vanilla and beat well. Add each egg separately beating until creamy. Add flour mixture (1/2 cup at a time) while beating. May add 1-2 tbsp milk if dough too firm. Add chocolate chips and nuts. Refrigerate for 1-3 hours in covered bowl. Pre-heat oven to 375°F 15 minutes prior to first batch. Drop onto a waxed paper lined, room-temperature, air-bake cookie sheet in large rounded tablespoonful size (or small ice-cream scooper). Bake 10-12 minutes checking every two minutes after 8 minutes for golden brown appearance. Remove sheet from oven and let stand 5 minutes before transferring to a cool/flat surface. Rinse and dry cookie sheet between batches. Makes about [5] dozen cookies.

Up

Sunny Boy Chocolate Chip Cookies

1 cup Sunny Boy All-Purpose Flour

2 tbsp Water

1/2 tsp Baking Soda

1 tsp Vanilla

1 1/4 cup Sunny Boy Cereal
1/2 tsp Salt
1/2 cup Vegetable Shortening
1 cup Semi-sweet Chocolate Chips
1/2 cup Granulated Sugar
1 Egg
1/2 cup Brown Sugar
1/2 cup Raisins (Optional)

Mix together Sunny Boy flour, soda and salt into bowl. Add shortening, sugar, egg, water and vanilla. Beat until smooth. Add Sunny Boy cereal and combine thoroughly. Fold in chocolate chips and raisins. Drop from a teaspoon on a greased baking sheet and bake for approximately 15 minutes at 350 degrees.

Up

The Neiman-Marcus Cookie (Urban Legend)

Okay, everyone....a true story of justice in the good old U.S. of A. Thought y'all might enjoy this; if nothing else, it shows internet justice, if it can be called that.

My daughter & I had just finished a salad at Neiman-Marcus Cafe in Dallas & decided to have a small dessert. Because our family are such cookie lovers, we decided to try the "Neiman-Marcus Cookie". It was so excellent that I asked if they would give me the recipe and they said with a small frown, "I'm afraid not." Well, I said, would you let me buy the recipe? With a cute smile, she said, "Yes." I asked how much, and she responded, "Two fifty." I said with approval, just add it to my tab.

Thirty days later, I received my VISA statement from Neiman-Marcus and it was \$285.00. I looked again and I remembered I had only spent \$9.95 for two salads and about \$20.00 for a scarf. As I glanced at the bottom of the statement, it said, "Cookie Recipe - \$250.00." Boy, was I upset!! I called Neiman's Accounting Dept. and told them the waitress said it was "two fifty," and I did not realize she meant \$250.00 for a cookie recipe.

I asked them to take back the recipe and reduce my bill and they said they were sorry, but because all the recipes were this expensive so not just everyone could duplicate any of our bakery recipes....the bill would stand.

I waited, thinking of how I could get even or even try and get any of my money back.

I just said, "Okay, you folks got my \$250.00 and now I'm

going to have \$250.00 worth of fun." I told her that I was going to see to it that every cookie lover will have a \$250.00 cookie recipe from Neiman-Marcus for nothing. She replied, "I wish you wouldn't do this." I said, "I'm sorry but this is the only way I feel I could get even," and I will.

So, here it is, and please pass it to someone else or run a few copies....

I paid for it; now you can have it for free.

The Neiman-Marcus Cookie (recipe may be halved)

2 cups butter 4 cups flour

2 tsp. soda 2 cups sugar

5 cups blended oatmeal** 24 oz. chocolate chips

2 cups brown sugar 1 tsp. salt

1 8 oz. Hershey Bar (grated) 4 eggs

2 tsp. baking powder 3 cups chopped nuts

2 tsp. vanilla

Measure oatmeal and blend in a blender to a fine powder. Cream the butter and other sugars. Add eggs and vanilla; mix together with flour, oatmeal, salt, baking powder, and soda. Add chocolate chips, Hershey Bar and nuts. Roll into balls and place two inches apart on a cookie sheet. Bake for 10 minutes at 375 degrees. Makes 112 cookies. Have fun!!! This is not a joke --- this is a true story..

The Real Neiman Marcus Cookie Recipe

1/2 cup Unsalted Butter, Softened

1 cup Brown Sugar

3 tbsp Granulated Sugar

1 large Egg

2 tsp Vanilla Extract

1-3/4 cup All-Purpose Flour

1/2 tsp Baking Soda

1/2 tsp Baking Powder

1/2 tsp Salt

1-1/2 tsp Instant Espresso Powder, Slightly Crushed

8 ounce Semi-Sweet Chocolate Chips

Cream the butter with the sugars until fluffy. Beat in the egg and the vanilla extract. Combine the dry ingredients and beat into the butter mixture. Stir in the chocolate chips. Drop by large spoonfuls onto a greased cookie sheet. Bake at 375°F for 8-10 minutes, or 10-12 minutes for a crispier cookie. Makes 12-15 large cookies

For several years, we have heard a story about the mythical Neiman Marcus cookie recipe. We don't know how it got started or who is perpetuating the myth, but this "cookie monster" just won't die! We would never charge anyone for a Neiman Marcus recipe. We share our restaurant recipes for free upon request.

This same story circulated in the late 1930's about a lady who dined at the Waldorf Astoria Hotel in New York. She liked the Red Velvet Cake so much she asked for the recipe. When she received her hotel bill, she had been charged \$100 for the recipe. (This was during the Depression, so it seems our version of the story has been adjusted for inflation!)

Neiman Marcus never served cookies in our restaurants until recently, when we developed a new chocolate chip cookie in response to this myth! Following is the recipe (free of charge, of course.) Please feel free to share this letter and the recipe with anyone you know who may be similarly interested in the truth behind this "cookie that won't crumble!"

Up

The Practically Perfect Chocolate Chip Cookie

This recipe was developed by Consumer Reports, known for their high standards. Here are their prefacing remarks:

We wanted a cookie with a chewy interior, crunchy edges, and well-blended flavor. Above all, we wanted a cookie with a high overall chocolate impact to give a sensuous rush to the chocoholic. After much experimentation and perhaps a few cumulative inches to staffers' waistlines, we created a cookie with all those assets. Our recipe makes 40 medium-sized cookies.

2-1/4 cups flour

1 level teaspoon baking soda

1 level teaspoon salt

3/4 cup each white and packed dark brown sugar

2 sticks (1/2 pound) sweet butter, room temperature

1 teaspoon vanilla extract

2 large eggs

12-ounce package Nestle semisweet chocolate chips

Preheat oven to 375 F. Mix the flour, baking soda and salt in a bowl and set aside. Use a stand-type electric mixer to mix the two sugars briefly at low speed. Add the butter in small gobbets, mixing first at low speed and then at high. Beat the mixture until it's pale, light, and very fluffy. Add the vanilla at the mixer's lowest speed, then beat at high speed for a few seconds. Add the eggs, again at the lowest speed, switching to high speed for the final second or so. The eggs should be well beaten in, and the mix should look creamed, not curdled. Add the flour mixture, a half cup at a time, mixing at low speed for about one minute, then at high speed for a few seconds. Scrape down the bowl's sides with a spatula, add the chocolate chips, and mix at low speed for about 10 seconds. If need be, scrape the bowl's sides again and mix for a few more seconds. Put tablespoons of the mix on an ungreased cookie sheet. Bake until the cookies are pale golden brown (nine minutes in an electric oven, 10 to 11 minutes in a gas one). Remove and let cool on a rack. Makes about 40 medium cookies.

Up

The real, the original, the authentic Nestle Toll House Chocolate Chip Cookie Recipe

2 1/4 cups all-purpose flour

1 teaspoon baking soda

1 teaspoon salt

1 cup (2 sticks, 1/2 pound) butter, softened

3/4 cup granulated [white] sugar

3/4 cup packed brown sugar

1 teaspoon vanilla extract

2 eggs

2 cups (12-ounce package) Nestle Toll House Semi-Sweet Chocolate Morsels

1 cup chopped nuts

Combine flour, baking soda and salt in small bowl. Beat butter, granulated sugar, brown sugar and vanilla in large mixer bowl. Add eggs one at a time, beating well after each addition; gradually beat in flour mixture. Stir in morsels and nuts. Drop by rounded tablespoon onto ungreased baking sheets. Bake in preheated 375-degree [Fahrenheit] oven for 9 to 11 minutes or until golden brown. Let stand for 2 minutes; remove to wire racks to cool completely

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