

Deserts

Chocolate Chip Cookies

INGREDIENTS

- ½ pound of Land of Lakes Butter, softened.....○
- 1 cups Brown Sugar.....○
- ¾ cup White Sugar.....○
- 1 Large Egg, room temperature.....○
- 1 tablespoon Vanilla.....○
- ¾ teaspoon Salt.....○
- ¾ teaspoon Baking Soda.....○
- 3 cups All Purpose Flower.....○
- 12 ounces Chocolate Chips.....○
- ¾ cup of Pecans, chopped (Optional).....○

PREPARATION

- Preheat the oven to 350 F. Cream the Butter and Sugars together in a large bowl. Add the Eggs and the Vanilla and beat thoroughly..
- In a separate bowl, sift together the Salt, Baking Soda and Flour. Mix the flour mixture into the liquid mixture one third at a time, to form the dough. Add the Semi-Sweet Chocolate Chips and the Nuts to the cookie dough. Fold in by hand until well mixed.
- Drop the cookie dough onto parchment-lined cookie sheets by the tablespoon full. Bake in a preheated 350 degree F. oven for 10 to 12 minutes. **BAKE NO MORE THAN 12 MINUTES!** Do not brown or cookies will dry out too much!

MAKES 36 Cookies.