

Chocolate Chip Cookies

What you will need:

2 ½ cups of unbleached white flour
1 ½ cups of raw cane sugar
1 teaspoon of salt
1 teaspoon of baking soda
2 sticks of butter or 1 cup butter
1 teaspoon of vanilla flavor (extract) vanillin preferred
1 11-ounce package of chocolate chips

Place and mix flour, salt and baking soda in a small bowl
Soften the butter and place in another small bowl
Place the sugar premeasured in a small bowl

Get out a heavy duty power mixer
Get your motorized blender out
You will need a medium size cookie sheet.

Here are the instructions:

Place sugar in blinder and grind to a finer granule texture. Return to bowl.
Place the butter in the power mixer with the vanilla flavor. Power the mixer up with a low setting to blend and then add the sugar. If the butter should stick to the beater, turn off and use a spatula to push into the bowl. Increase power to get a smooth consistency. Turn it back to the low setting and slowly add the flour mixture. Increase power one step. Let the mixer work to get a smooth buttery consistency. Turn it back to low setting and add the chocolate chips allowing just enough time to blend evenly.

Preheat the oven to 375° F. Usually it takes 8 minutes to warm up.

Get your cookie sheet. Place one teaspoon droplets of cookie dough on the cookie sheet try to get adequate spacing between them. Maybe nine or ten droplets will fit on the sheet.

This recipe makes a lot of dough, so put the remainder in plastic bags or other containers to freeze in freezer compartment of the refrigerator.

These cookies are very rich so don't eat too many at a time!

Enjoy!