

CHOCOLATE CHIP COOKIES

Prepared by: Ryan and Caroline McElwain, May 2017

The Silver Palate Cookbook

Makes: 25 giant cookies (about 5 inches across), or about 80 regular cookies

1 cup (2 sticks) unsalted butter, at room temperate, plus extra for greasing the cookie sheet

1 cup light brown sugar

¾ cup granulated sugar

2 eggs

1 teaspoon vanilla extract

2 cups unbleached all-purpose flour

1 teaspoon baking soda

1 teaspoon salt

1 ½ cups semisweet chocolate chips

Preheat the oven to 325F for giant cookies, 350F for regular cookies. Grease a cookie sheet.

Cream the butter and both sugars together until light and fluffy. Add the eggs and vanilla and mix well.

Sift the dry ingredients together and stir in, mixing thoroughly. Add the chocolate chips to the batter and form the cookies according to the method for giant cookies.*

Bake on the prepared cookie sheet, on the center rack of the oven, for 15 to 17 minutes for giant cookies; 8 to 10 minutes for regular cookies. Remove from the oven while the centers are slightly soft. Cool on the baking sheet for 5 minutes before transferring the cookies to a rack to cool completely.

*After you've made the basic batter, use an average-size ice-cream scoop for portioning the dough.

Drop the ball onto a greased cookie sheet, wet your hand with water, and SPLAT the dough ball out in a 5-inch round. Repeat with the remaining dough and bake according to directions.

