



PERFECT {NEVER FLAT} CHOCOLATE CHIP COOKIES

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INGREDIENTS

1 lb butter, soft (not melted)
2 C brown sugar
2 C sugar
5 eggs
3 t vanilla
2 C wheat flour
5 C white flour
1 t salt
2 t baking powder
2 t baking soda
4 C (24 oz) semi sweet chocolate chips

INSTRUCTIONS

Preheat oven to 365 degrees. Cream butter until smooth, add sugars and cream again. Add eggs and vanilla and mix until combined. Add flours, salt, baking powder and baking soda, and mix until incorporated, then mix in chocolate chips. (A stand mixer is recommended as dough will be quite thick.)

Scoop out dough and round into golf ball sized balls and place on cookie sheets. Bake 9-10 minutes until VERY light golden - do not overcook! Cool on baking sheet 3-4 minutes before removing to cooling rack.

Yield: 6 to 7 dozen cookies