



CHOCOLATE CHIP COOKIES

Makes about 4 dozen 2 inch size cookies.

Children as well as grown-ups love these cookies. I am generally not in favor of substituting one shortening for another, but in this recipe you can use either butter or unsalted margarine for an equally delicious cookie. I prefer using butter.

INGREDIENTS

- 1 cup plus 2 tablespoons unbleached all-purpose flour
- 1/2 teaspoon baking powder
- 1/3 cup sugar
- 1/4 cup light brown sugar
- 8 tablespoons unsalted butter or margarine, at room temperature, cut into quarters
- 1/2 teaspoon vanilla extract
- 1 large egg, at room temperature
- 4 ounces high quality, imported semi-sweet chocolate, broken into small pieces, coarsely chopped (See Note)
- 1/2 cup walnuts, coarsely chopped (See Note)

PREPARATION

1. Preheat oven to 375F.
2. In a small bowl combine flour and baking powder. In another bowl combine both sugars.
3. Place butter/margarine in an electric mixer bowl, using a balloon whisk attachment, beat at medium speed, gradually adding the sugars until light and fluffy (about 2 minutes). Add vanilla extract and the egg. Lower the speed and fold in the flour until combined.

4. With a rubber spatula, fold in the chocolate and nuts. Combine well.
5. Place generous teaspoons of the batter onto ungreased cookie sheets with some space between them and bake for about 13 minutes or until lightly brown (you will need 2 sheets). Let rest for a minute before removing the cookies with a metal spatula to a wire rack to cool completely.

NOTE

I chop the chocolate and the walnuts (separately) in a food processor fitted with a steel blade.

These cookies freeze very well.

To store, place the cookies side by side in an air-tight, plastic container with wax paper between the layers.