

AWARD WINNING CHOCOLATE CHIP COOKIE RECIPES

Chocolate Chip Cookies

1 cup butter 3 cup flour
¾ cup brown sugar 1 tsp baking soda
¾ cup white sugar 1 tsp salt
1 tsp vanilla 1 cup chopped nuts
½ tsp water 1 (12 ounce) package chocolate chips
2 eggs

Beat butter, sugars, vanilla, water and eggs together until light and fluffy. Mix four with soda and salt; blend into butter mixture. Stir in nuts and chocolate chips. Drop from spoon onto baking sheet. Bake at 375 degrees for 8-10 minutes.

Chocolate Chip Cookies

2 ¼ cup flour ¼ cup white sugar
1 tsp baking soda 1 (3.4 ounce) package instant vanilla pudding mix
½ tsp salt 2 large eggs
1 cup butter, softened 1 tsp vanilla
¾ cup brown sugar 2 cups miniature semi-sweet chocolate chips

1. Preheat oven to 350 degrees. Line baking sheet with parchment paper and set aside.
 2. In a medium size bowl, whisk together flour, baking soda and salt and set aside.
 3. Using a stand mixer or electric mixer, beat the butter and sugar together on high speed until light and creamy, at least 3 minutes. Do not skip this step. Once combined, add pudding mix, vanilla and eggs and beat on high for 2-3 minutes.
 4. Slowly add half of the dry ingredients to the wet ingredients and turn the mixer on low to start so the flour doesn't get everywhere. Turn the mixer up to high and mix until combined. Add the rest of the dry ingredients and repeat until dough is just combined. Add chocolate chips and stir with a rubber spatula until incorporated.
 5. Drop batter by spoonfuls onto the prepared baking sheet. Bake for 10-12 minutes or until slightly golden and cookies are set on top.
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Best Chocolate Chip Cookies

¾ cup white sugar
¾ cup brown sugar
1 ½ cup shortening or butter (or mix 1 cup Buttery Crisco with ½ cup butter)
1 ½ tsp vanilla
2 eggs
3 cup flour
½ tsp salt
1 ½ tsp baking soda
1 (12 ounce) package semi-sweet chocolate chips

Cream sugars, shortening/butter and vanilla. Add eggs then dry ingredients. Add chips. Bake at 350 degrees for 10-12 minutes.

Everything Chocolate Chip Cookies

1 cup butter	1 tsp baking soda
1 cup salad oil	1 tsp salt
1 cup white sugar	1 tsp cream of tartar
1 cup brown sugar	1 cup oatmeal
1 egg	2 cup Rice Krispies
2 tsp vanilla	1 cup coconut
3 ½ cup flour	2 cup chocolate chips

Cream butter, oil, sugars and egg until creamy. Add baking soda, salt, cream of tartar, then rest of ingredients, adding the chocolate chips last. Bake at 350 degrees until golden brown. These will be rich and crisp. Do not overbake.

Chocolate Chip Cookies

1 cup butter	1 tsp salt
(or ½ cup butter, ½ cup shortening)	1 tsp baking soda
1 cup brown sugar	1 package chocolate chips
1 cup granulated sugar	2 tablespoon hot water
2 eggs	2 tsp vanilla
3 cup flour	1 cup chopped walnuts

Cream shortening/butter and sugars together; add egg, water and vanilla and beat until fluffy. Set aside. Sift flour. Measure and add salt and soda to flour. Sift again. Add sifted dry ingredients to butter mixture and beat until smooth. Add chocolate chips and nuts and blend into mixture. Drop by teaspoon onto a greased baking sheet, spaced 2-3 inches apart. Bake at 375 degrees for 10 minutes or until light brown. Makes about 4 ½ dozen cookies.

Chocolate Chip Cookies

1 stick butter, melted	2 ¾ cup flour
1 ¼ cup brown sugar	2 tsp cornstarch
½ cup white sugar	1 tsp baking soda
2 medium eggs and 1 medium egg yolk	¾ tsp salt
Splash of vanilla	1 bag chocolate chips

Mix butter and sugars. Add in vanilla and eggs. Sift flour, cornstarch, baking soda and salt in a separate bowl. Slowly add dry ingredients to butter mixture. Mix in chocolate chips. Bake for 9 minutes at 350 degrees.