

Blue Ribbon Chocolate Chip Cookies

(Mrs. Fields Cookie Book)

Submitted by: Jenny Albarran

2 ½ C. All Purpose Flour

½ tsp. Baking Soda

¼ tsp. Salt

1 C. packed Dark Brown Sugar

½ C. White Sugar

1 C. Softened Salted Butter (10-15 seconds in microwave)

2 Eggs

2 tsp. Vanilla

2 C. Chocolate Chips

Combine flour, baking soda and salt in bowl using a wire whisk.

Blend sugars using mixer. Add 1 cup of softened butter and mix to form a grainy paste. Add eggs and vanilla extract until mixed. Add flour mixture in sections. Add chocolate chips until blended. Do not over mix.

Drop by tablespoon onto ungreased cookie sheet and bake at 300 degrees for 22-24 minutes until lightly golden brown. Transfer immediately to a cool surface using a spatula.

Yield: 3 ½ dozen cookies

Story:

My daughter started baking when she was 9. I was making another chocolate chip recipe from the same cook book and the results were not so successful. Her brothers/my sons kept telling me to switch to this recipe. I was too stubborn for a few years and finally attempted this recipe. The cookies turn out perfect every time. These have been made in our house for many years and we have no reason to try anything else. They are outstanding.