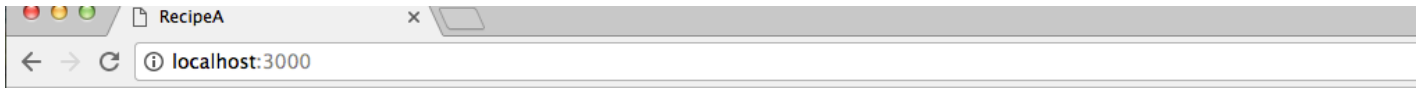


# Food recipe

By Endalk Aychiluhim




**This is the placeholder for the Recipes#index**

# Ingredients & Direction

localhost:3000/recipes/26

Bookmarks mc.me/wp-login

**RECIPE BOX** [New Recipe](#) [Sign Out](#)



## Perfect Chocolate Chip Cookies

A favorite with kids of all ages, learn how to make chocolate chip cookies with 20 of our best recipes—featuring flavors like peanut butter, oatmeal, cranberry, double chocolate and more—plus baking tips that will help make your cookies turn out perfect every time!

Submitted by [hey@mackenziechild.me](mailto:hey@mackenziechild.me)

### Ingredients

- 1 Cup Butter
- 1 Cup packed brown sugar
- 3/4 Cup Sugar
- 2 Eggs
- 1-1/2 teaspoons vanilla extract
- 2-2/3 cups all-purpose flour
- 1-1/4 teaspoons baking soda
- 1 teaspoon salt
- 1 Package (12 ounces) Semi-Sweet Chocolate Chips
- 2 cups coarsely chopped walnuts, toasted

### Directions

1. In a large bowl, beat butter and sugars until blended. Beat in eggs and vanilla. In a small bowl, whisk flour, baking soda and salt; gradually beat into butter mixture. Stir in chocolate chips and walnuts.
2. Shape 1/4 cupfuls of dough into balls. Flatten each to 3/4-in. thickness (2-1/2-in. diameter), smoothing edges as necessary. Place in an airtight container, separating layers with waxed or parchment paper; refrigerate, covered, overnight.
3. To bake, place dough portions 2 in. apart on parchment paper-lined baking sheets; let stand at room temperature 30 minutes before baking. Preheat oven to 400°.
4. Bake 10-12 minutes or until edges are golden brown (centers will be light). Cool on pans 2 minutes. Remove to wire racks to cool. Yield: about 2 dozen.

[Back](#) [Edit](#) [Delete](#)

# Make a new recipe

\* Description

\* Image

Choose File No file chosen

## Ingredients

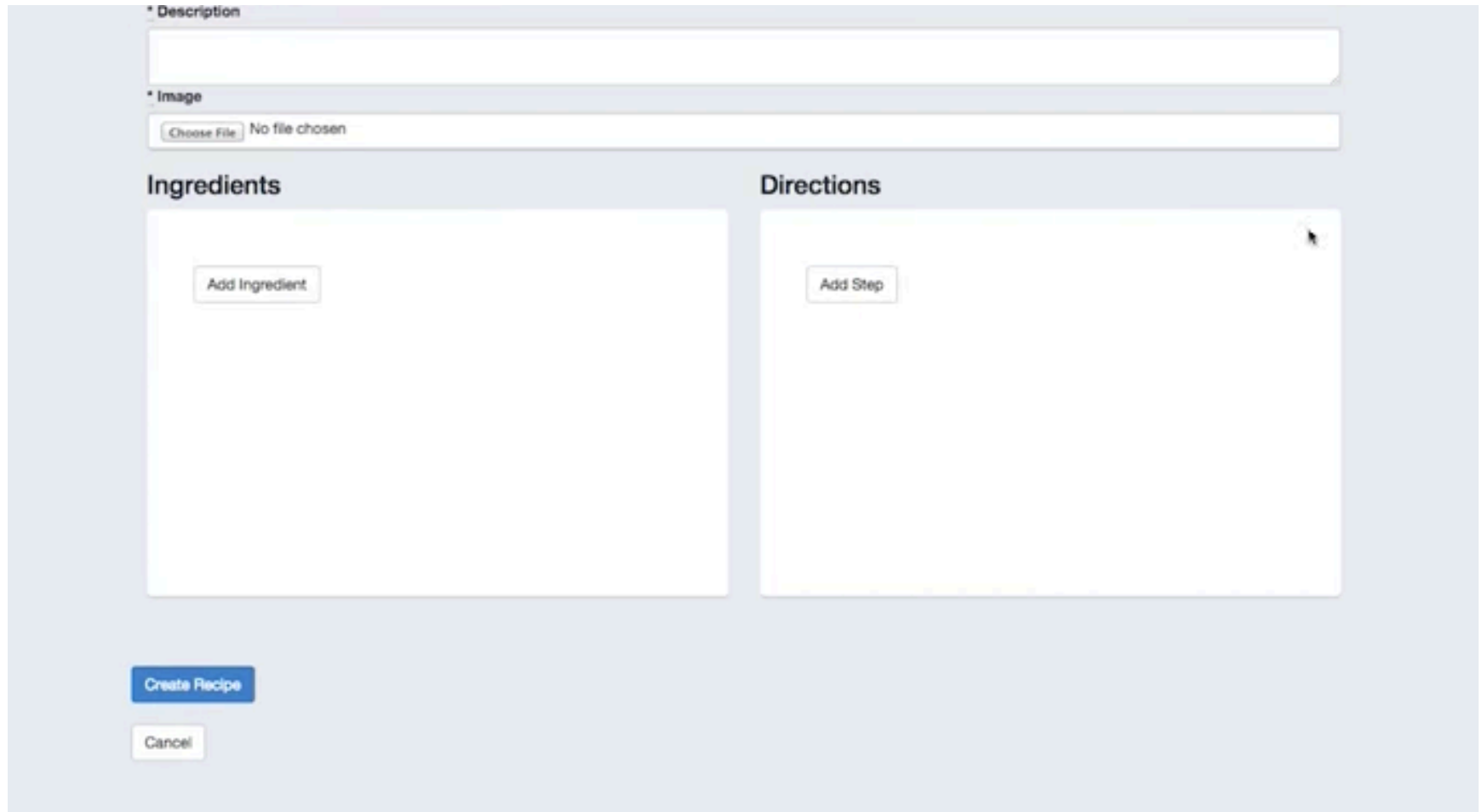
Add Ingredient

## Directions

Add Step

Create Recipe

Cancel

The image shows a web form for creating a new recipe. At the top, there is a large text input field for the description, followed by a file upload field for an image. Below these are two side-by-side sections: 'Ingredients' and 'Directions'. Each section has a large text area and a button to add items ('Add Ingredient' and 'Add Step' respectively). At the bottom left, there are two buttons: 'Create Recipe' (highlighted in blue) and 'Cancel'.