Food recipe

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This is the placeholder for the Recipes#index
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

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 cupsful of dough into balls. Flatten each to 3/4-in. thickness (2-1/2-in) diameter, smoothing edges as necessary. Place in an ungreased baking sheet; place 2 inches apart on an lined baking sheet. Place on coated baking sheet. Bake at 375° for 8-10 minutes or until golden brown.

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. Cool on pan 2 minutes. Remove to wire racks to cool. Yield: about 2 dozen.
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