

## Grandma Marlene's Chocolate Chip Cookies

(Taken from Guittard Real Semisweet Chocolate Chips, "The Original Chocolate Chip Cookie" - with my own changes.)

2 ¼ cups unsifted all purpose flour *(I use ½ unbleached flour and ½ whole wheat flour)*  
1 teaspoon baking soda (fresh)  
1 teaspoon salt  
1 cup butter, softened *(I have use ¾ cup Crisco and ¼ cup softened butter or 1 cup Crisco)*  
¾ cup granulated sugar  
¾ cup firmly packed brown sugar  
2 large eggs *(an egg is an egg – I use what I have)*  
1 teaspoon vanilla  
12 oz package semisweet chocolate chips  
1 cup chopped walnuts (optional)

Preheat oven to 375\*

In small bowl, combine flour, baking soda, and salt, set aside. *(I sift this combination together and set aside)*

In large bowl, cream butter, sugar and brown sugar until light. Beat in eggs and vanilla until smooth.

*(I cream butter, sugar and brown sugar in Kitchen Aid Mixer, and beat until light. Then I add one egg at a time, beating on medium speed, then adding vanilla, continue beating until light and fluffy – several minutes.)*

Gradually add flour mixture until combined. *(On low speed)* Stir in chips (and walnuts if desired.)

*(I keep flour and eggs in the refrigerator which helps the dough to be chilled. If flour is in the cupboard it is best to chill the dough before baking- and between baking the batches, put the dough back into the refrigerator.)*

Drop by well rounded teaspoonfuls onto ungreased cookie sheets. Bake 8-10 minutes or until golden brown.

*If you like them chewy, then take them out when they are beginning to brown a little around the edges as the cookies will continue to cook a little longer after they are out of the oven.*

**DO NOT PUT COOKIE DOUGH ON HOT COOKIE SHEET – ALWAYS COOL!  
ENJOY!!** You can always put hot cookie sheet into the freezer for a few minutes