

Chocolate Chip Cookies

INGREDIENTS:

1 cup butter, softened
1 cup white sugar
1 cup brown sugar (1 cup white sugar and 1 Tbsp molasses)
2 eggs
2 tsp. vanilla extract
1 tsp. baking soda
2 tsp. hot water
½ tsp. salt
3 cups flour
2 cups semisweet chocolate chips
1 cup chopped walnuts

DIRECTIONS:

1. Preheat oven to 350 degrees F (175 degrees C).
2. Cream together the butter, white sugar, and brown sugar until smooth. Beat in the eggs one at a time, then stir in the vanilla. Dissolve baking soda in hot water. Add to batter along with salt. Stir in chocolate chips and nuts. Drop by spoonfuls onto ungreased pans.
3. Bake for 15 minutes in the preheated oven, or until edges are nicely browned.

Makes 24 cookies.