

Chocolate Chip Cookies

These are great. We started making them in 2018. This came up for AllRecipes best Chocolate Chip Cookies Recipe. There were a couple of suggestions

- Add 1/2 teaspoon cream of tartar to make the cookie crack better when baking which gives it a better appeal in appearance as opposed to that smooth top looking cookie. It doesn't do anything for flavor so if you don't care about whether its smooth or cracked then don't bother with it.
- Alter the one cup white and brown sugar to 1/2 cup white, and 1 1/2 cup brown sugar.

Ingredients

1 cup butter, softened
1 cup white sugar
1 cup packed brown sugar
2 eggs
2 teaspoons vanilla extract
3 cups all-purpose flour
1 teaspoon baking soda
2 teaspoons hot water
1/2 to 1 teaspoon salt
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.
3. Beat in the eggs one at a time
4. Stir in the vanilla
5. Dissolve baking soda in hot water. Add to batter along with salt
6. Stir in flour, chocolate chips, and nuts
7. Drop by large spoonful onto ungreased pans.
8. Bake for about 10 minutes in the preheated oven, or until edges are nicely browned.

From: <http://allrecipes.com/recipe/10813/best-chocolate-chip-cookies/>

Tips:

- If you only beat your butter and sugar for 2 minutes your cookies shouldn't deflate.
- The key to thick cookies is to use enough flour in the dough so they are not too wet
- If your dough is too warm when it enters the oven the cookies will spread out and become thin. Refrigerate the cookie dough for the very best results up to 72 hours.
- Freeze this dough