



## **Loaded with Chips - Chocolate Chip Cookies**

*One of the best chocolate chip cookies*

1-1/4 cups all-purpose flour  
1/2 teaspoon salt  
1/2 teaspoon baking soda  
1/2 cup (8 Tablespoons) unsalted butter, softened  
1/2 cup firmly packed light brown sugar  
1/4 cup granulated sugar  
1 large egg  
1 teaspoon vanilla extract  
1 to 2 cups semi-sweet or dark chocolate chips  
1/2 cup mini semi-sweet chocolate chips  
3/4 cup chopped pecans, optional

**Before Starting:** Preheat oven to 375 degrees F. Place nonstick silicone mats on cookie sheets or cover cookie sheets with parchment or foil.

**Combine Dry Ingredients:** In a bowl, combine flour, salt, and baking soda; stir well to mix.

**Prepare Cookie Dough:** In a mixing bowl, beat together the butter, brown sugar, and granulated sugar until combined; then beat in the egg and vanilla. Don't overbeat. Remove the bowl from mixer or use low speed on mixer to stir in the flour mixture. Stir in the chips and optional nuts.

**Shape Cookies:** Drop teaspoonfuls of dough 2 to 3 inches apart on the prepared cookie sheets.

**Bake Cookies:** Bake cookies for 12 to 15 minutes or until they are deep gold and firm.

**Cool Cookies:** Remove from oven; set cool for about 5 to 10 minutes; remove to cooling rack; cool completely.

**To Store the Cookies:** Place between sheets of parchment or wax paper in a tin or plastic container with a tight-fitting cover. Yield: 35 cookies

**Recipe by:** Nick Malgieri in *Cookies Unlimited*, 2000, Harper Collins Publishers.

**Cook's Note:** Substitutions were encouraged in the recipe. I used dark chocolate chips and mini semi-sweet chocolate chips. The original recipe called for 2 cups semisweet chocolate chips.

**Heart Warming Story about the Recipe:** Nick Malgieri loved making chocolate chip cookies and kept adding more chips. He made these cookies often. When he tasted chocolate chip cookies without double the amount of chips in the amount of batter, he was always disappointed. Most standard recipes use only half of those flavorful chocolate chips in them.

**About the Recipe:** It is amazing how delicious these chocolate chip cookies are! Every crisp bite reveals soft rich chocolate flavor and various textures from crunchy to chocolaty smooth. Give them a try!