

Chocolate Chip Cookie Recipe

INGREDIENTS (ORIGINAL)



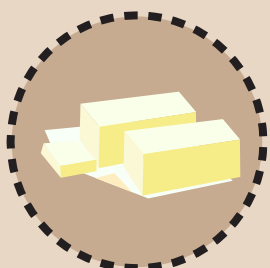
2 1/4 CUP
ALL-PURPOSE FLOUR



1 TEASPOON
BAKING SODA



1 TEASPOON
SALT



1 CUP (2 STICKS)
BUTTER, SOFTENED



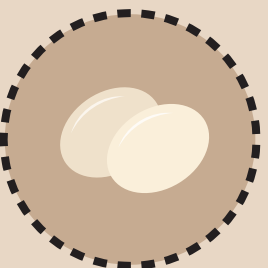
3/4 CUP
GRANULATED SUGAR



3/4 CUP
PACKED BROWN SUGAR



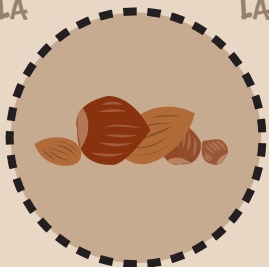
1 TEASPOON
VANILLA



2
LARGE EGGS



2 CUPS (12 oz. pkg)
SEMI-SWEET
CHOCOLATE MORSELS



1 CUP
CHOPPED NUTS

*(IF OMITTING, ADD
1-2 TABLESPOONS OF
ALL-PURPOSE FLOUR)

INGREDIENTS (VEGAN)



2 1/4 CUP
ALL-PURPOSE FLOUR



1 TEASPOON
BAKING SODA



1/2 TEASPOON
BAKING POWDER



1 TEASPOON
SALT



1 CUP
VEGETABLE SHORTENING



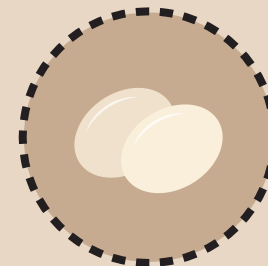
3/4 CUP
GRANULATED SUGAR VEGAN



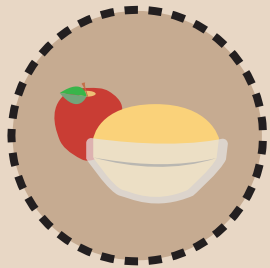
3/4 CUP
BROWN SUGAR VEGAN



1 TEASPOON
VANILLA EXTRACT



2
LARGE EGGS



1/2 C
ORIGINAL UNSWEETENED
APPLESAUCE



2 CUPS (12 oz. pkg)
VEGAN SEMI-SWEET
CHOCOLATE MORSELS



INSTRUCTIONS (ORIGINAL)

1. Preheat oven to 375° F.
2. Combine flour, baking soda and salt in small bowl.
3. Beat butter, granulated sugar, brown sugar and vanilla extract in large mixer bowl until creamy.
4. Add eggs, one at a time, beating well after each addition.
5. Gradually beat in flour mixture.
6. Stir in morsels and nuts.
7. Drop by rounded tablespoon onto ungreased baking sheets.
8. Bake for 9 to 11 minutes or until golden brown.
9. Cool on baking sheets for 2 minutes.
10. Remove to wire racks to cool completely.

INSTRUCTIONS (VEGAN)

1. Preheat oven to 375° F.
2. Combine flour, baking soda, baking powder and salt in small bowl.
3. Beat shortening, granulated sugar, brown sugar and vanilla extract in large mixer bowl until creamy.
4. Add applesauce and beat until combined.
5. Gradually beat in flour mixture.
6. Stir in chocolate morsels.
7. Using a small cookie scoop, drop by rounded tablespoon onto ungreased baking sheets or Silpats.
8. Bake for 6-7 minutes for small cookies
9. Up to 9-11 for larger cookies (or until golden brown).
10. Cool on baking sheets for 2 minutes.
11. Remove to wire racks to cool completely.