**Giant Chocolate Chip Cookies**

8 ounces (two sticks) unsalted butter, room temp  
3/4 cup granulated sugar  
3/4 cup brown sugar  
2 eggs, beaten

Vanilla \*  
3 cups BREAD flour (13 1/2 oz)  
1 (at least) teaspoon salt \*  
1 teaspoon baking soda  
1 1/3 cups semi-sweet chocolate chips  
1 to 1 1/3 cups coarsely chopped, untoasted walnuts (or 2 cups chips)

Preheat oven to 350 degrees F.

Beat butter and both sugars just until they come together. Don’t overbeat. Add the egg and beat just until incorporated. Mix together the flour, salt and baking soda. When thoroughly mixed, add to batter and stir just until blended. Stir in chocolate chips and nuts. The dough should be neither sticky nor dry.

Divide dough into about 12 mounds, but keep the mounds kind of raggedy. That is, don’t smash them into compact balls. Bake on ungreased insulated cookie sheet or an upside down rimmed cookie sheet for 20 minutes at 350. Cool on sheet for about 10 minutes then transfer to a wire rack to cool.

This should make a dozen 4 oz. cookies or eight 6 oz. cookies.