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Alexis's Brown Sugar Chocolate Chip Cookies

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Alexis Stewart developed this chocolate-chip-cookie recipe for her mother Martha when she was 12 years old. Unlike traditional moist

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Martha Stewart Living, September 1998

Yield
Makes fifty 4-inch cookies

Ingredients

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- 1 pound (4 sticks) unsalted butter, room temperature, plus more for baking sheets
- 3 cups packed light-brown sugar
- 1 cup granulated sugar
- 4 large eggs
- 2 teaspoons pure vanilla extract
- 3 1/2 cups all-purpose flour
- 1 1/2 teaspoons salt
- 2 teaspoons baking soda
- 1 1/2 cups best-quality chocolate chips


Directions

- Preheat oven to 375 degrees. Line two baking sheets with Silpat baking mats or parchment; set aside. Cream butter until smooth; add sugars, and beat until smooth. Beat in eggs and vanilla. Into a large bowl, sift together dry ingredients. Slowly beat dry ingredients into wet mixture. Fold in chocolate chips.
- Drop 2 to 3 tablespoons dough per cookie onto prepared baking sheets; space dough at least 2 inches apart to allow for spreading. Bake until golden, 8 to 10 minutes. Remove cookies from baking sheets, and allow to cool on baking racks.

Variations

On "Martha Bakes," Martha chilled the dough for 1 hour and baked the cookies for 10 to 12 minutes.

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RECIPE REVIEWS

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kcs63	8 Nov, 2011	I had watched the Martha Bakes episode where she made all these cookies so I knew what to expect; when I made them they came out just like they were supposed to, a thinner type of cookie with a slightly crispy outside and a soft, chewy center.
MarshallD	28 Sep, 2011	I follow the recipe exactly as the recipe stated with the additions of Martha's tips on the show. The cookies were beautiful. Flat, crispy and tasted lovely. My only complaint is how greasy your hand are after touching the cookie. It even leaves greasy marks on the paper it sits on. That makes the recipe a "no go" for me. I don't feel i could serve it to time!
cookingindallas	28 Sep, 2011	Chilling is a must. They didn't work for me until I chilled the dough. I used an ice cream scoop like Martha did and they are huge. I tried making them smaller but that batch burned and fell apart. Made again with scoop and watched until middle was set, pull out and let rest on cookie sheet for 5 minutes. Remove to cool...Crispy and divine! The taste is perfection!

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