

Sara's Chocolate Chip Cookies

Sara's favorite cookies, from her friend Mrs. Mackey



- 1 pound dark brown sugar
- 1 pound unsalted butter, warmed to room temp
- 1 1/2 cups white sugar
- 3 large eggs, warmed to room temp
- 1 teaspoon salt, can add more if you like it more salty
- 1 1/2 teaspoons baking soda
- 6 cups all-purpose flour
- 24 ounces chocolate chips (preferably Ghiradelli)
- *see note below about this
- 2 cups walnuts, chopped (optional)

Per Serving (excluding unknown items): 176 Calories; 10g Fat (49.8% calories from fat); 3g Protein; 21g Carbohydrate; 1g Dietary Fiber; 23mg Cholesterol; 63mg Sodium. Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 2 Fat; 1 Other Carbohydrates.

Carolyn T's Blog: tastingspoons.com

Servings: 72

NOTE: make sure butter is warmed to room temp. It makes a difference. The cookies will only be as good as the chocolate morsels you put into them - the better the quality, the better the cookies. * Ghiradelli is preferred. Chocolate chips from Costco are a waste of money, as are ones from Trader Joe's, IMHO. I prefer to use one bag of Ghiradelli 60% dark plus a bag of Ghiradelli milk chocolate.

1. Add brown sugar to bowl of stand mixer. Add white sugar and butter and mix on slow speed until well mixed.
2. Add eggs, one at a time, mixing slightly, then continue to mix at low speed until blended, then time it for THREE MINUTES. Turn up speed once everything is mixed.
3. Preheat oven to 350°F.
4. Add salt and baking soda. Continue beating. Add flour, one cup at a time as you SLOWLY mix it in. The bowl will be very full. Increase speed in between additions to mix in well. Turn off mixer and use thick wooden spoon to stir in chocolate chips and walnuts (if using).
5. Use a cookie scoop if you have one, or mound them one-inch high in your hand and roll gently to get a ball. Place on cookie sheet about 1 1/2 inches apart. Bake for 12 minutes (yes, you are undercooking them). Cookies should be cooked, barely. If you can see any part of the cookies that look like raw batter, bake for another minute. If you look closely they will still have some little glossy areas, which is what you want. Cookies must cool for 2-3 minutes on the sheet before using a spatula to remove to a wire rack to cool completely. They are very fragile, and if you eat them when still warm, they'll be very soft inside and may crumble apart. These stale quickly, so it's best to freeze them as soon as they're cool.