

the perfect cookies

Recipe from *Good Housekeeping Great American Classics Cookbook*, Hearst Books, 2004

chocolate chip cookies

Prep 15 minutes plus cooling

Bake about 10 minutes per batch

Makes about 2 dozen cookies

- 1¼ cups all-purpose flour
- ½ teaspoon baking soda
- ½ teaspoon salt
- ½ cup butter or margarine (1 stick), softened
- ½ cup packed brown sugar
- ¼ cup granulated sugar
- 1 large egg
- 1 teaspoon vanilla extract
- 1 cup semisweet chocolate chips
- ½ cup walnuts, lightly toasted and chopped (optional)

1. Preheat oven to 375°F. On waxed paper, combine flour, baking soda, and salt.

2. In large bowl, with mixer at medium speed, beat butter and sugars until creamy. Beat in egg and vanilla. Reduce speed to low; beat in flour mixture just until blended. Stir in chocolate chips and walnuts, if using.

3. Drop dough by heaping measuring tablespoons, 2 inches apart,

on ungreased large cookie sheets. Bake cookies 10 to 12 minutes or until golden around edges. Transfer cookies to wire racks to cool.

4. Repeat with remaining dough. Store cookies in tightly covered container at room temperature up to 1 week.

>> Each cookie without walnuts: About 120 calories, 1 g protein, 16 g carbohydrate, 7 g total fat (4 g saturated), 1 g fiber, 20 mg cholesterol, 120 mg sodium. ■

