

Mrs. Fields' Blue-Ribbon Chocolate Chip Cookies

Recipe submitted by Rosalie Gabriel

Ingredients

2 ½ cups all purpose flour
½ teaspoon baking soda
¼ teaspoon salt
1 cup dark brown sugar, firmly packed
½ cup white sugar
1 cup salted butter, softened
2 large eggs
2 teaspoons pure vanilla extract
2 cups semisweet chocolate chips

Directions

Preheat oven to 300 degrees. In a medium bowl, combine flour, soda and salt. Mix well with wire whisk. Set aside.

In a large bowl with an electric mixer blend sugars at medium speed. Add butter and mix to form a grainy paste, scraping down the sides of the bowl. Add eggs and vanilla extract, and mix at medium speed until just blended. Do not over-mix.

Add the flour mixture and chocolate chips, and blend at low speed until fully combined. Do not over-mix.

Drop by rounded tablespoons onto an ungreased cookie sheet, 2 inches apart. Bake 22 to 24 minutes until golden brown. Transfer cookies immediately to a cool surface with a spatula. Makes 3 ½ dozen cookies.

