

Cookies”

Chocolate Chips Cookies



Ingredients

225 g butter, softened
200 g white sugar
220 g packed brown sugar
2 eggs
10 ml vanilla extract
375 g all-purpose flour
5 g baking soda
10 ml hot water
3 g salt
330 g semisweet chocolate chips (I use 225 gr.)
110 g chopped walnuts (I didn't use them)

Directions

1. Preheat oven to 180 degrees°C.
2. Cream together the butter, white sugar, and brown sugar until smooth. Beat in the eggs one at a time, then stir in the vanilla. Dissolve baking soda in hot water. Add to batter along with salt. Stir in flour, chocolate chips, and nuts. Drop by large spoonfuls onto ungreased pans.
3. Bake for about 10 minutes in the preheated oven, or until edges are nicely browned.

It it happen, as as happened to me, that cookies, while cooking, come together in a kind of one big cookie ... when they are ready and is still warm, cut them with a knife and divide individual cookies.

