

# Ceil's Famous Chocolate Chip Cookies

This makes one batch. I usually make a double batch.

- 2 sticks **real** butter (softened to room temperature)
- ½ cup white sugar
- 1 cup brown sugar
- 1 egg
- 1 tsp. real (not imitation) vanilla extract
- 1 tsp. baking soda
- ¾ tsp. salt
- 2 ½ cups unbleached all-purpose flour (This is a little more than is called for in most recipes)
- 1 package semi-sweet chocolate chips (I use Publix brand)

Cream the butter and sugars until light and fluffy, then add the next six ingredients, one at a time. You can use a mixer or a hand whisk. Next, add flour, a cup at a time, mixing by hand with a big wooden spoon or in the mixer. You want the dough to be very stiff. Finally, add chocolate chips. I like to use a LOT of them.

Drop by spoonfuls onto a lightly greased cookie sheet and bake at 350 degrees for 8 – 10 minutes, until they have just started to turn brown around the edges. Don't bake them too long, or they will be too hard and crispy. I like to bake on parchment paper or a silicone baking mat so the bottoms don't turn too dark. If you like crispy cookies, use 2 ¼ cups of flour instead.

To store unused dough (I never, ever have unused dough!), you can roll it into a log shape and cover with plastic wrap or make it into cookie-sized balls and put in a plastic container. Refrigerate.

Story of a cookie: from this ..... to this. YUM! Enjoy!

