

Mr. Watarai's World Famous Award Winning

Chocolate Chip Cookies

Prep time: 45 minutes Total time: 1 hour 15 minutes 4-6 dozen cookies

1 ½ cups Butter, softened (leave at room temperature for 1 hour)

1 ¼ cups Sugar (white granulated)

1 ¼ cups Brown Sugar, firmly packed

2 eggs

1 tblsp Vanilla

Dry Ingredients:

4 ¼ cups All-Purpose Flour

1 tsp Baking Powder

1 tsp Baking Soda

1 tsp Salt

1 package(12 oz) Chocolate Chips(can use any type, milk, dark, white)

1 package(up to 24 oz) Walnuts, Pecans, Macadamia(optional)

Heat Oven to 375 F

Combine butter, sugar, brown sugar, eggs and vanilla in large bowl

Beat at medium speed, scraping sides of bowl often, until creamy.

Add flour, baking powder, baking soda and salt and mix at medium speed

Add chocolate chips, nuts and fold in with mixing spoon.

Drop dough with tablespoon or cookie scooper, 2 inches apart onto ungreased cookie sheets, each cookie sheet will make 24 cookies

Bake for 10-13 minutes or until light golden brown

For chewy cookies reduce time, for crispy cookies increase cooking time

Check for doneness at 9 minutes

Enjoy (: