

Clinton's Mom's Chocolate Chip Cookies

Matrix Code: **COOKBOOK.08** for StartOver.xyz game. (Revised 8 August 2025 by Clinton)

INGREDIENTS

- 2 1/4 cups all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon salt
- 1 cup (2 sticks OR 250 grams) butter, softened
- 3/4 cup granulated sugar
- 3/4 cup packed brown sugar
- 1 teaspoon vanilla extract
- 2 large eggs
- 2 cups (12-oz. pkg.) Semi-Sweet Chocolate Morsels
- 1 cup chopped walnuts (if omitting, add 1-2 tablespoons of all-purpose flour)

PROCEDURE

Step 1

Preheat oven to 375° F. / 185° C.

Step 2

Combine flour, baking soda and salt in small bowl. Beat butter, granulated sugar, brown sugar and vanilla extract in large mixer bowl until creamy. Add eggs, one at a time, beating well after each addition. Gradually beat in flour mixture. Stir in morsels and nuts. Drop by rounded tablespoon onto ungreased baking sheets.

Step 3

Bake for 9 to 11 minutes or until golden brown. Cool on baking sheets for 2 minutes; remove to wire racks to cool completely.

Step 4

Try not to eat too many all at once. Save some for your friends...

