

CHOCOLATE CHIP COOKIES



OVEN - 375 degrees F.

**Greased cookie sheets or
non-stick ones**

Bake 10 to 12 minutes

TIPS: Great recipe to make with
your children or grandchildren.
Makes 2-½ dozen cookies.

Ingredients

- 8 tablespoons (1 stick) butter, softened
- ¼ cup sugar
- ½ cup packed brown sugar
- 1 large egg
- 1-¾ cup sifted all-purpose flour
- ½ teaspoon salt
- ½ teaspoon baking soda
- Grated rind of 1 orange OR 1 teaspoon dry orange peel
- ¾ cup mini semisweet chocolate chips
- ½ cup chopped walnuts, optional

Preparation

1. Preheat oven to 375 degrees F. Lightly grease 2 baking cookie sheet or use non-stick cookie sheets
2. Beat the butter and both sugars in a large bowl until light and creamy.
3. Add the egg and beat until the mixture is fluffy.
4. Sift the flour and then measure out 1-¾ cups. Then resift the flour with the salt and baking soda.
5. Add to the creamed mixture.
6. Stir in the orange rind, chocolate chips, and walnuts, if using them.
7. Drop the batter onto the baking sheets 2 inches apart using a small cookie scoop.
8. Bake for 10 to 12 minutes, until brown.
9. Remove the cookies immediately and cool on wire racks..