

CHOCOLATE CHIP COOKIES



INGREDIENTS

- 1 cup butter, softened
- 1 cup white sugar
- 1 cup packed brown sugar
- 2 eggs
- 2 teaspoons vanilla extract
- 3 cups all-purpose flour
- 1 teaspoon baking soda
- 2 teaspoons hot water
- 1/2 teaspoon salt
- 2 cups semisweet chocolate chips
- Nuts (macadamia, walnuts etc...follow your taste buds!)

Preparation

1. Preheat oven to 180 °C .
2. Cream together the butter, white sugar, and brown sugar until smooth.
3. Beat in the eggs one at a time, then stir in the vanilla.
4. Dissolve baking soda in hot water.
5. Add to butter along with salt.
6. Stir in flour, chocolate chips (...and nuts).
7. Drop large spoonfuls of the dough on a greased pan (or protected with baking paper).
8. Bake for about 10 minutes in the preheated oven, or until edges are nicely browned.