

Paul's Favorite Chocolate Chip Cookies

- 3** cups Unbleached Flour
- 1** $\frac{1}{2}$ tsp. Baking Soda
- 1** tsp. salt
- 1** $\frac{1}{3}$ cups Butter , softened
- 1** cup sugar, white
- 1** cup sugar, light brown, packed
- 2** egg
- 2** tsp. vanilla extract
- 12** oz. chocolate chips
- 1** cup walnuts, chopped

Method

- 1.** Sift together the dry ingredients.
- 2.** Cream butter and sugars, then add eggs and vanilla. Mix until fluffy.
- 3.** Add dry ingredients and mix just until blended.
- 4.** Drop by tablespoonfuls onto cookie sheet, and bake for approximately 12 minutes.

Notes



Paul does not make these cookies; he just eats them!



Servings/Yield

36 servings
36

Cuisine

North American

Difficulty



NUTRITION FACTS

Servings: 36

Amount Per Serving

Calories: 212

Total Fat: 11.22g

Cholesterol: 28mg

Sodium: 158mg

Total Carbs: 25.12g

Dietary Fiber: 1.11g

Sugars: 11.05g

Protein: 2.85g