



Best Chocolate Chip Cookies

COOK01

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Supersedes NA

Target Time 15 minutes

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Pre-Checks

There are no prerequisites for this dish.

Tools and Materials Required

Quantity	Description	Step
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	
1 cup	chopped walnuts	

Key Reminders



Wash your hands and put on a hair net.

Icon Legend



Hair Net

Steps

1. Preheat oven to 350 degrees F (175 degrees C).
2. Cream together the butter, white sugar, and brown sugar until smooth. Beat in the eggs one at a time, then stir in the vanilla. Dissolve baking soda in hot water. Add to batter along with salt. Stir in flour, chocolate chips, and nuts. Drop by large spoonfuls onto ungreased pans.
3. Bake for about 10 minutes in the preheated oven, or until edges are nicely browned.

Visual Support

Cookies on a rack



Supplemental Information

Finished Cookies

