

RECIPE



Sophia's Chocolate Chip Cookies



Bakers: Sophia and Maggie Cramer

2nd Place tie in Taste

Judges' Comments: raisin gave unexpected, yet exciting flavor...mounds of chocolate chips...so good!!!

Ingredients

1 1/2 cups white sugar
1 1/2 cups brown sugar
2 cups butter softened at room temperature
3 eggs
3 teaspoons vanilla
5 cups all purpose flour sifted
1 1/2 teaspoons baking soda
1 1/2 teaspoons salt

1 1/2 cups walnuts chopped
3 cups semi-sweet chocolate chipits
2 cups raisins

Preparation

1. Heat oven to 375*
2. Cream butter in mixer, then blend in both white and brown sugar. Add eggs one at a time then vanilla. Stir in flour, baking soda and salt. Stir in nuts, chocolate chips and raisins. Dough should be stiff. Depending on the day, you may need a little more flour. You get to know if more flour is needed by feeling the dough. If you haven't added enough flour the dough will spread instead of staying kind of mounded when baking.
3. Drop by rounded tablespoonfuls onto an ungreased cookie sheet.
4. Bake until a light brown color. I usually start with about 9 minutes and go from there. Again it really depends on the day and oven. Let cookies cool slightly then remove from cookie sheet with a spatula. Let cool completely before putting in bags to freeze.

Makes about 72 cookies if you don't have tasters around while cookies are cooling on the counter.

Sophia and I had a lot of fun coming up with this recipe. We hope you enjoy it.