

CHOCOLATE CHIP COOKIES

Yields: 12 Large Cookies

MEASURE

½ Cup
1 Cup
3 Tablespoons
1 Each
1 Tablespoon
1-¾ Cup
½ Cup
½ Teaspoon
½ Teaspoon
½ Teaspoon
2 Teaspoons
8 oz

INGREDIENTS

Unsalted Butter (softened)
Brown Sugar
Granulated Sugar
Large Eggs
Vanilla Extract
All Purpose Flour
Pecans (chopped fine)
Baking Soda
Baking Powder
Salt
Instant French Vanilla Coffee Powder
Semi-Sweet Chocolate Chips

METHOD

- 1) Add butter and both sugars to a mixer with a whip attachment and beat until fluffy. Add egg and vanilla and mix well.
- 2) In a mixing bowl add the flour, pecans, baking soda, baking powder, salt and coffee powder. Mix well.
- 3) Add the butter mixture to the flour mixture and beat well to incorporate all of the ingredients. Stir in the chocolate chips.
- 4) Drop heaping tablespoonfuls onto a greased cookie sheet. Place into a preheated 375-degree oven for 8 –10 minutes or a few minutes longer for crispier cookies.