

Chocolate Chip Cookies
Adapted from Nestle Tollhouse Cookies by The Cook's Life
4-6 dozen, depending on size

You can use all-purpose flour in place of the white whole wheat, but it adds a nuttiness to the cookies. Everyone who tries them will wonder what your secret ingredient is.

1 cup (2 sticks) butter, room temperature
¾ cup granulated sugar
¾ cup packed brown sugar
2 eggs, room temperature
2 teaspoons vanilla
1 cup white whole wheat flour*
1½ cups, plus 2 tablespoons all-purpose flour
1 teaspoon baking soda
1 teaspoon salt
1½ cups chocolate chips, semisweet or 60% dark

*White whole wheat flour can be found in the baking aisle, next to the other flours. Store any unused flour in a zip-top bag in the freezer to keep it fresh for up to a year.

Preheat oven to 350 degrees.

Beat butter, sugars and vanilla at medium high speed of a mixer until well-combined and fluffy. Add eggs and beat until fluffy again. Add white whole wheat flour, all-purpose flour, baking soda and salt and beat at low speed until mixed. Stir in chocolate chips.

Scoop dough onto ungreased cookie sheets by teaspoon, tablespoon or 2 tablespoons. Flatten larger cookies slightly before baking. Bake 7-8 minutes for smaller cookies, 9-11 minutes for medium and 11-13 minutes for larger cookies. Remove cookies from oven when they are lightly browned, but still slightly soft in the middle. Let cool on sheets for a few minutes and then remove to racks to cool.