

CHOCOLATE CHIP COOKIES



One of my biggest weaknesses is Chocolate Chip Cookies. I am always looking for a better recipe than the traditional Toll House. It has not been as easy doing it the gluten freeway. They had not been up to par the last few times I made them. I realize sometimes it is about finding the right flour. Manini's has been a staple for me and these cookies turned out great. The Crispy outside, but gooey center. Yum! I hope you enjoy them as much as I do!

Ingredients |

- 1 ½ sticks unsalted butter
- 1 cup granulated sugar
- ½ cup brown sugar
- 2 large eggs
- 1 vanilla bean, split lengthwise, pulp scraped out
- 2 cups Manini's Multi-Purpose Flour
- 1 teaspoon baking soda
- 1 teaspoon salt
- 12 oz. Semi-Sweet Chocolate Chips

Directions |

Preheat the oven to 375°F. Line baking sheets or baking stones with parchment paper. In the bowl of an electric mixer fitted with a paddle attachment, cream the butter and sugars. Beat in the eggs and the vanilla bean pulp, scraping down the bowl as needed.

In another bowl, sift together the flour, the baking soda and the salt. Gradually add the dry ingredients to the butter mixture, and combine at low speed until the dough comes together. Mix in the chocolate chips. Drop heaping tablespoons of the dough 2 inches apart onto prepared cookie sheets, flattening slightly by hand.

Bake until lightly brown, 9-12 minutes. Cool the cookie sheets on a wire rack before removing the cookies.

Adapted from The New York Times Dessert Cookbook