

Milk Chocolate Chip Cookies

This recipe was given to me by a quilting student, Ellen back in 2002. She says these are the best chocolate chip cookies ever. I've made slight changes but it basically remains the same.

Ellen's comments:

They stay soft and chewy. I even make big honker by rolling dough into about a 3 inch ball and then smashing them down on the baking sheet, baked them for 15 minutes and the turned out as good as the little ones.

3 cups flour	1 ½ tsp vanilla
1 ½ tsp baking soda	2 large egg
1 ½ tsp salt	2 oz Chocolate shavings (grate a milk chocolate candy bar)
1 cup butter	12 oz Semisweet chocolate chips
1 ⅓ cup Sugar	
⅔ cup brown sugar	

- 1 Preheat oven to 350 F
- 2 Without sifting, mix the flour, baking soda and salt; set aside
- 3 In a large mixing bowl, cream the butter/margarine with the sugars until light.
- 4 Beat in the vanilla and the eggs until the mixture is smooth.
- 5 Add the grated chocolate bar.
- 6 Beat the dry ingredients into the creamed mixture.
- 7 Add the chocolate chips and stir to mix thoroughly.
- 8 Drop on to ungreased baking sheets (I use parchment paper) 1 heaping tablespoon at a time.
- 9 Bake for about 13 to 14 minutes until golden brown.

Servings: 48

Yield: 1 cookie per serving

Cooking Times

Preparation Time: 15 minutes

Cooking Time: 14 minutes

Total Time: 30 minutes

Degree of Difficulty

Degree of Difficulty: Easy

Oven Temperature: 350°F

Nutrition Facts

Serving size: 1/48 of a recipe (1 ounces).

Percent daily values based on the Reference Daily Intake (RDI) for a 2000 calorie diet.

Nutrition information calculated from recipe ingredients.

Amount Per Serving	
Calories	121.42
Calories From Fat (39%)	47.51
% Daily Value	
Total Fat 5.53g	9%
Saturated Fat 3.34g	17%
Cholesterol 18.98mg	6%
Sodium 262.32mg	11%
Potassium 21.01mg	<1%
Total Carbohydrates 17.54g	6%
Fiber 0.42g	2%
Sugar 8.57g	
Protein 1.31g	3%
MyPoints 2.81	

Recipe Type: Cakes, Pastries, and Desserts

Tips

To ensure even baking, rotate the cookie sheets halfway through the baking period, turning them front to back and exchanging the sheets from the top to the bottom oven racks. These cookies freeze especially well.