

GOOP



Cookies

Tate's Chocolate Chip Cookies

YIELD: about 40 cookies

ingredients

- 2 cups unbleached, all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon salt
- 1 cup (2 sticks) lightly salted butter, at room temperature
- 3/4 cup granulated sugar
- 3/4 cup dark brown sugar, firmly packed
- 1 teaspoon water
- 1 teaspoon pure vanilla extract
- 2 large eggs, beaten
- 2 cups semisweet chocolate chips (Nestlé can't really be beat)

preparation

Preheat the oven to 350°.

Whisk the flour, soda and salt together in a bowl. In another large bowl, mix the butter with a wooden spoon to lighten it a bit and then mix in the sugars. Add the water, vanilla and eggs to the butter mixture. Stir in the flour mixture until just combined and then fold in the chocolate chips. Using two soup spoons, drop the cookies 2" apart onto two nonstick or greased cookie sheets. Bake for eight minutes, rotating the sheets after four minutes. Remove the cookies to a wire rack to cool, and repeat the process with the rest of the batter.