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# CHOCOLATE CHIP COOKIES

Yield: 60 cookies

## Ingredients

1 ½	cups butter (173 g)	4 ¼	cups flour (550 g)
1 ¼	cups brown sugar (250 g)	2	tsp. soda
1 ¼	cups white sugar (250 g)	½	tsp. salt
2	eggs	2 ½	cups chocolate chips (450 g)
1	tblsp. vanilla	1 ½	cups pecans, optional (200 g)

## Directions

Preheat oven to 350° F, 325° F for convection.

In mixing bowl, cream butter and sugars in mixing bowl until light and fluffy. Beat in eggs and vanilla until fully incorporated.

In a separate bowl, whisk together the flour, soda, and salt. Add dry ingredients, in batches, to butter, sugar, and egg mixture until just incorporated. Mix in chocolate chips by hand. If desired, add pecans.

Scoop into rounded tablespoons (#40 scoop) onto a baking pan, cover, and refrigerate overnight. When ready to bake, place cookie mounds evenly on a cookie sheet and allow to come to room temperature, around 10 min. Bake for 11-13 minutes, just until edges are lightly browned.

**SPECIAL THANKS TO:**

