

Dick's Chocolate Chip Cookies

Cream Together

- 1 lb softened unsalted butter
- 2 cups dark brown sugar
- 1½ cups granulated sugar

Add and beat at high speed for 4 minutes

- 2 Tbs vanilla
- 3 large eggs

Mix together then add to butter/egg/sugar/vanilla mixture

- 6 cups all purpose flour
- 1½ tsp salt
- 1½ tsp baking soda

When flour is incorporated, add the following

- 4 cups good chocolate chips
- 2 cups chopped pecans or walnuts
- ½ cup toffee bits

Bake at 350°F on parchment covered baking pans. Cook 8 minutes then rotate pan front-to-back and bake 4-5 minutes more. Find your own cooking time; if they brown, you cooked 'em too long. Cool 8-10 minutes before removing to rack.

Notes:

1. I am currently using a commercial 2X vanilla from vanilla.com and really like it. They only sell it on their volume purchase website. For years I've used ordinary vanilla and it still made great cookies. You can also buy 2X vanilla at Penzeys.
2. I put in a small quantity of toffee chips (I use Heath baking bits that I buy at Safeway. The other brand I've used is Skor). Cash and Carry, near Costco, usually sells them in larger packages.
3. The quality of the chocolate chips makes a big difference in the cookies. I once did a blind tasting of 8 different brands with about 30 participants, but unfortunately the chip that won is no longer being made. I've been using Ghirardelli 60% Cocoa Bittersweet Chocolate Chips. Costco now sells a 51% cocoa Kirkland brand chip that I am going to start using after I run out of my stash of Ghirardelli.
4. I use a #24 scoop (that's like an ice cream scoop, but sized to give 24 scoops to the quart) and can get 12 cookies that size onto a half sheet pan. For receptions, I often use a #40 scoop, which gives me 20 cookies to the pan. Cash and Carry sells various sized scoops. I just leave the cookies on the pan as little hemispheres and they flatten out some during the cooking process.
5. In our rental, we had a rather small, non-convection oven so I used "half sheet" pans (around 13 x 18 on the outside) and swapped oven racks part way through. I put two racks near the center of the oven (with enough space between them to use both). I cooked for 8 minutes, then exchanged positions (rotating pans and swapping shelves) and baked for 4-5 more minutes.
6. The final "secret" is not to overcook the cookies. When they come out of the oven they are so soft that they need to sit for almost 10 minutes before they can be transferred to the cooling rack.
7. Recently I've been scooping out the dough and refrigerating it for several hours (or overnight) before I bake them. I can get the whole batch onto a couple of sheet pans (close together) then space them properly onto other pans to bake them.