



All Those Details Recipes

Organization Breeds Creativity

✧ Gram's Chocolate Chip Cookies ✧

Ingredients

1 c	unsalted butter, at room temperature	1 t	baking soda
3/4 c	sugar	2-1/2 c	all-purpose flour
3/4 c	firmed packed light brown sugar	1/2 t	salt
1 T	vanilla extract	24 oz	milk chocolate chips
1 T	Frangelico	1/2 c	chopped walnuts
1 T	coffee liqueur	1/2 c	chopped pecans
2	eggs	1/2 c	chopped macadamia nuts

Details

- Preheat oven to 325 degrees
- Beat first six ingredients (butter, sugar, brown sugar, vanilla, frangelico, and coffee liqueur) in a large bowl until light and fluffy.
- Add eggs and beat well
- Mix flour, baking soda, and salt in a small bowl. Stir in with butter mixture
- Mix in chocolate chips, and chopped nuts
- Drop batter by 1/8 cup measure or soup spoon onto ungreased cookie sheets. Leave space between as these spread out a bit.
- Bake until golden brown, about 13-16 minutes
- Cool on rack
- Yields approximately 3 dozen.