

A great cookie and a great way to get started baking.

Ultimate Chocolate Chip Cookies



Prep Time: 10 Minutes
Start to Finish: 20 Minutes

3/4 cup granulated sugar
3/4 cup packed brown sugar
1 cup butter or margarine, softened
1 egg
2 1/4 cups Gold Medal® all-purpose flour
1 teaspoon baking soda
1/2 teaspoon salt
1 cup coarsely chopped nuts
1 bag (12 oz) semisweet chocolate chips (2 cups)

1. Heat oven to 375°F. In large bowl, stir together sugars and butter; stir in egg. Stir in flour, baking soda and salt (dough will be stiff). Stir in nuts and chocolate chips.
2. Drop dough by rounded tablespoonfuls about 2 inches apart onto ungreased cookie sheet.
3. Bake 8 to 10 minutes or until light brown (centers will be soft). Cool slightly; remove from cookie sheet. Cool on wire rack.

About 4 dozen cookies

High Altitude (3500-6500 ft): Flatten each cookie slightly before baking.

Gold Medal Flour® is a Reg. T.M. of General Mills, Inc.