

# The Flexible Chocolate Chip Cookies

I have had requests for these cookies by everyone who has eaten them since I first started making them. And an added bonus, this cookie dough is very versatile, which makes it very easy to use for any event or holiday occasion.

## Ingredients

- 2 1/4 Cup AP Flour
- 1 Cup White Sugar
- 1 Cup Light Brown Sugar
- 2 Eggs at room temperature
- 1 Cup Butter at room temperature
- 1 1/2 Teaspoon Baking Powder
- A Pinch of Salt
- 1 TSP Vanilla Extract (I only use "Pure" Extracts in all my recipes, except on very rare occasions!) • 1 TSP Almond Extract
- Chocolate Chips of your choice, I prefer the Nestle tiny semi-sweet chocolate chips but feel free to use your personal favorite or even experiment.

Note: other "chip" replacements that I have tested (and been approved by cookie lovers) are; "Andy's" Mint chunks

White Chocolate chips

Sliced Almonds

Macadamia Nuts

Cranberries

And the list goes on...

## Directions

Combine all dry ingredients, white sugar, flour, baking powder, and salt in one bowl. Whisk together, making sure everything is combined.

In a larger bowl, combine eggs, butter, brown sugar, and extracts. With a stand mixer or hand mixer on med speed mix all "wet" ingredients till combined well. (Don't over do it, it will melt your butter, which is not cool!)

Once "wet" ingredients are combined, still on med speed, start adding in your "Dry" ingredients but scooping 1/2 cup at a time, letting "wet" and "dry" ingredients to mix well between each scoop. (if you like thicker "cake" like cookies use more flour, you want the dough to be thick enough to mold into balls, but molding is not necessary.)

Once all ingredients are combined and mixed well, add in your chips, nuts, or what ever it is you are choosing to use and mix them in well.

On a cookie sheet lined with parchment paper (the parchment paper does make a difference, in my opinion and experience.) spoon cookie dough about 1"x1" in size and 2 inches apart onto cookie sheet. Back at 350°F for about 10-12 min or till lightly golden brown.

Let cool if you can, lol.