

Chocolate Chip Cookies

Makes approx. 8 dozen cookies, or 32 bar cookies

1 cup (250 ml)	butter (8-oz), softened
1 cup (250 ml)	granulated sugar
$\frac{1}{2}$ cup (125 ml)	brown sugar, firmly packed
2 eggs	
$1\frac{1}{2}$ tsp (7 ml)	Vanilla
$2\frac{1}{4}$ cups (575 ml)	Flour
1 tsp (5 ml)	baking soda
$\frac{1}{2}$ tsp (2 ml)	Salt
2 cups	Chocolate chips
1 cup	Chopped Walnuts (optional)
1 cup	Rains (optional)

1. Preheat oven to 375 F. (190 C.)
2. Beat butter and sugars together until fluffy.
3. Beat in eggs, one at a time.
4. Stir in vanilla.
5. Gradually stir in flour, baking soda and salt.
6. Add chocolate chips.
7. Drop by teaspoonful onto lightly greased cookie sheets.
8. Bake at 375 F. for 8 to 10 minutes, until golden.

FOR BAR COOKIES:

1. Alternately put into 9" x 13" pan (having added only 1 cup of the chocolate chips to the mixture) and sprinkle remaining cup of chocolate chips evenly on top.
2. Place in 350 F. oven for 5 minutes - with a fork spread the chocolate chips evenly and return to oven and bake for approx. 20 minutes or when needle comes out clean.