

Chocolate Chip Cookies

Scotten W. Jones – scotten@scottenjones.com



Scott Jones' World-Famous Recipe. This is basically the Nestle's Toll House Cookie recipe with a few twists. Everyone that has had them raves on how good they are, so something about the slight changes makes the difference. To ensure good results please follow this recipe exactly. This is a double batch and makes approximately 5 dozen cookies.

Ingredients

Ingredient	Qty	Units
Baking soda	2	Tsp
Bleached flour	4-1/2	Cups
Brown sugar (Domino light)	1-1/2	Cups
Chopped walnuts	2	Cups
Eggs (Jumbo Brown)	4	Eggs
Granulated sugar	1-1/2	Cups
Land O Lakes butter	4	Sticks
Nestle's Semi Sweet Chocolate Morsels	4	Cups
Salt	2	Tsp
Vanilla extract	2	Tsp

Directions

Pre heat oven to 375°F.

Melt 4 sticks (2 Cups) of butter in a small saucepan, be careful to just melt the butter and not let it start bubbling.

In a medium bowl mix by hand 4-1/2 cups flour, 2 Tsp baking soda, 2 Tsp salt.

In a large bowl mix by hand 1-1/2 cups granulated sugar, 1-1/2 cups light brown sugar and 2 Tsp of vanilla extract. Mix in 4 jumbo eggs.

Slowly add the flour mix from the medium bowl stirring by hand. All mixing is done by hand, using a mixer thins the batter too much and the cookies don't come out as thick and moist.

Add 2 cups of finely chopped nuts. I buy the pre chopped walnuts and then run them through a hand grinder I bought on Amazon. The very fine grind releases oils and helps hold the moisture in the cookies.

Add 4 cups of chocolate chips.



Cookie Batter

Scoop the cookie dough out with a tablespoon, roll it into balls approximately 1-1/2" in diameter and place them on a cookie sheet. I get approximately 5 dozen cookies per batch.

Cook the cookies for 10 to 12 minutes until the bottoms are golden brown.



Cookies Fresh from the Oven

