

# Rita's Jumbo Chocolate Chip Cookies

On the first day of school we will celebrate with giant homemade chocolate chip cookies during tea time at the close of our school day. This is a decadent recipe, but we only make these for Christmas and the first day of school! -Rita Munn

## Ingredients

- 2 sticks of butter, softened to room temperature
- 1 cup firmly packed brown sugar
- 1/2 cup sugar
- 2 large eggs
- 1 tablespoon of vanilla
- 2 cups all purpose flour
- 1 cup cake flour (if you do not have cake flour on hand you can use 1/2 cup all purpose flour)
- 1 teaspoon of baking soda
- 1/2 teaspoon salt
- 2 cups semi-sweet chocolate chips
- 1 cup toasted chopped pecans (optional)

## Directions

Preheat oven to 375 degrees. Combine all the dry ingredients in one bowl and set aside. In an electric mixer, or vigorously by hand, cream the butter and the sugars. Beat the eggs in another bowl and gradually add them to the creamed mixture. Add the vanilla. Gradually add the creamed mixture to the dry ingredients, slowly incorporating the two. When the mixture is fully incorporated, drop by large scoops onto a cookie sheet lined with parchment paper.\* Bake 8-10 minutes. Remove the parchment paper from the baking sheet (remember, the cookies are on the paper), and gently slide the parchment paper onto the kitchen counter to cool. Repeat with a new sheet of parchment paper.



## Notes

We use a large spring type ice cream scoop to measure out the dough. Parchment paper can be found in the paper section of your grocery store. It comes on a roll just like wax paper. You will love using it and will never want to be without it. If the kitchen is cool I like to measure out the cookie dough on sheets of parchment paper in preparation for baking.

The glops of raw cookie dough can be individually frozen and stored in a container to be baked at another time. Allow more time for baking due to thawing of the dough.