

Dick's Chocolate Chip Cookies

Cream Together

- 1 lb softened unsalted butter
- 2 cups dark brown sugar
- 1½ cups granulated sugar

Add and beat at high speed for 4 minutes

- 2 Tbs vanilla
- 3 large eggs

Mix together then add to butter/egg/sugar/vanilla mixture

- 6 cups all purpose flour
- 1½ tsp salt
- 1½ tsp baking soda

When flour is incorporated, add the following

- 4 cups good chocolate chips
- 2 cups chopped pecans or walnuts
- ½ cup toffee bits

Bake 12-13 minutes at 350°F on parchment covered baking pan. Cool 8-10 minutes before removing to rack.

Notes:

1. I am currently using a commercial 2X vanilla from vanilla.com and really like it. They only sell it on their volume purchase website. For years I've used ordinary vanilla and it has still made great cookies.
2. I put in a small quantity of toffee chips (I use Heath baking bits that I buy at Safeway. The other brand I've used is Skor). The ½ cup is a best guess to the amount.
3. The quality of the chocolate chips makes a big difference in the cookies. I once did a blind tasting of 8 different brands with about 30 participants, but unfortunately the chip that won is no longer being made. I've recently standardized on using Ghirardelli 60% Cocoa Bittersweet Chocolate Chips. I tend to buy them at Cost Plus World Market (closest ones are in Redding and Eugene) because they almost always have them on sale.
4. I use a #24 scoop (that's like an ice cream scoop, but sized to give 24 scoops to the quart) and can get 12 cookies that size onto a pan. For receptions, I often use a #40 scoop, which gives me 20 cookies to the pan. Allyson sells various sized scoops. I just leave the cookies on the pan as little hemispheres and they flatten out some during the cooking process.
5. In our current rental, we have a rather small, non-convection oven so I use "half sheet" pans (around 13 x 18 on the outside) and swap oven racks part way through. I put two racks near the center of the oven (with enough space between them to use both). I cook for 8 minutes, then exchange positions of the pans and bake for 4½ more minutes.
6. The final "secret" is not to overcook the cookies. When they come out of the oven they are so soft that they need to sit for almost 10 minutes before they can be transferred to the cooling rack.