

These cookies always get rave reviews and disappear quickly. The cookies are chewy, moist, delicious and loaded with chocolate chips!

## Chocolate Chip Cookies



To make bars instead of drop cookies, spread dough in a greased 9x13 inch pan and bake for 20 to 25 minutes.

- 1 cup (2 stick) butter or margarine, softened
- 3/4 cup firmly packed brown sugar
- 3/4 cup granulated sugar
- 2 large eggs
- 1 teaspoon vanilla extract
- 1 teaspoon water
- 1 teaspoon baking soda
- 2 1/2 cups all-purpose flour
- 1 teaspoon salt
- 2 cups semisweet chocolate morsels
- 1 cup chopped nuts (optional)

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To keep soft cookies from becoming hard, try placing a slice of very fresh white bread in the cookie jar.

[Cookie Gift Baskets](#) features fresh-baked cookies in basket, tin, or box arrangements. Whether it's a birthday, get well, or other occasion, we've got lots of great ways to make them smile. Any occasion is better with cookies!

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## Shining Star Cookie Arrangement



9 Cookies Shown

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1. Preheat the oven to 375 degrees F.
2. In a large bowl, beat the butter, brown sugar, and the granulated sugar with an electric mixer on high speed until fluffy. Add eggs and vanilla, mixing well.
3. In a small dish, mix the water and the baking soda. Add to the butter mixture, blending well.
4. Sift the flour and salt together, then add to the batter. Mix 15 to 20 seconds, until just combined. Stir in the chocolate morsels and, if desired, nuts.
5. Drop the batter by rounded teaspoonfuls onto an ungreased cookie sheet, about two inches apart. Bake 8-10 minutes, or until cookies are light golden brown and wire racks to cool completely.