

Colleen's Practically Perfect Chocolate Chip Cookies

By Don & Colleen Wudel

1 cup butter
 1 cup brown sugar
 1/2 cup white sugar
 2 tsp vanilla
 2 eggs
 2 1/4 cups all purpose flour
 1 tsp soda
 1/2 tsp salt

Two bags of Hershey's mini kisses (these are extra large chocolate chips)

Preheat the oven to 375 F use an oven thermometer to get an accurate temperature.
 You would be surprised how far off your oven may be!

Whip the butter and sugars together until fluffy, and then whip the eggs and vanilla in until well mixed.

Sift together the dry ingredients, and mix in just enough to be mixed in.

Stir in the chocolate chips.

Use a big cookie scoop to measure out the size of the cookie, when they are baked they will be about as big as your hand!

The critical parts of this recipe are to use real butter, real vanilla and farm fresh eggs.

The other important part is to not skimp on the choc chips. Don't use the tiny little regular ones, and don't cut down on the volume. It will seem like there is not quite enough batter to hold the chips together, and that is just perfect.

Bake for 12 min. don't over bake, they should be just brown around the edges.

