

Chocolate Chippers

Max made a batch of his favorite cookies weekly for years. When the grandchildren came for lessons, the cookie jar on the kitchen counter was stocked with these treats.

Ingredients:

1 cup butter, softened
1 cup brown sugar, packed
2 eggs
1 tsp vanilla

1 cup (180 g) spelt flour
1 1/2 cup (250 g) all-purpose flour
3/4 tsp salt
1 tsp bakind soda

2 cups semi-sweet chocolate chips

optional:
1 cup chopped walnuts or pecans

Directions

- Line cookie sheets with parchment paper and preheat the oven to 350°F
- Combine the flour, spelt flour, salt, and baking soda in a medium bowl.
- In the bowl of a stand mixer, cream together the butter and brown sugar. Add the eggs and vanilla and mix well.
- Add the dry ingredients to the mixer bowl and mix until combined. Add in the chocolate chips and nuts, if using.
- Drop by spoonfuls (about 2 Tbsps) onto prepared cookie sheets. Bake in the 350°F oven for 15-20 minutes. Cool on a rack.

