

## **MARSHALL FIELD'S SUPER CHOCOLATE CHIP COOKIES**

- 1 cup butter
- $\frac{1}{2}$  cup brown sugar firmly packed
- $\frac{3}{4}$  cup granulated sugar
- 1 teaspoon salt
- 1 teaspoon baking soda
- 3 cups flour
- 3 eggs
- 1 teaspoon vanilla extract
- 24 oz. Semi-sweet chocolate chips
- 1  $\frac{1}{2}$  cups walnuts-coarsely chopped (optional)

Cream butter, brown and granulated sugars until well blended. Add salt, soda and flour. Blend well. Add eggs and mix thoroughly. Add vanilla, blend well. Add chips and nuts- mix ONLY until incorporated into batter. DO NOT OVER MIX. Drop by spoonful onto greased cookie sheets. Bake in 350°F oven for 7 minutes. DO NOT OVER BAKE.

Makes 2 $\frac{1}{2}$  dozen large cookies.

Marshall Field's Gourmet: A Taste of Tradition.