



CHOCOLATE CHIP COOKIES

- 1 Cup Flour
- 1/2 Teaspoon Salt
- 1/2 Teaspoon Baking Soda
- 1/2 Cup Butter
- 1/3 Cup Sugar
- 1/3 Cup Packed Brown Sugar
- 1 Egg, Beaten
- 1/2 Teaspoon Vanilla
- 1/2 Teaspoon Hot Water
- 1/2 Cup Chopped Nuts
- 10 1/2 Ounces Semi Sweet Chocolate Chips

DIRECTIONS

1. Sift flour, measure and resift with salt and baking soda three times.
2. Cream the butter until smooth and soft.
3. Add both sugars gradually and beat until fluffy.
4. Add egg and vanilla and beat until light.
5. Add sifted dry ingredients gradually.
6. Mix well.
7. Add hot water, then fold in nuts and chocolate chips.
8. Drop by teaspoonfuls onto a greased baking sheet.
9. Bake in a 375 degree oven for 10 to 12 minutes.
10. Cool on wire racks.