

RUTH WAKEFIELD'S CHOCOLATE CHIP COOKIES

2 sticks butter at room temperature	2 1/4 cups all-purpose flour
12 Tbs. granulated sugar	1 tsp. baking soda
12 Tbs. brown sugar	1/2 tsp. salt
2 eggs at room temperature	12 oz. (or 10 oz.) package semi-sweet chocolate chips (or bittersweet)
2 tsp. real vanilla + 1 tsp. water	1 cup chopped walnuts or pecans

Cream butter (at room temperature). Add sugars and cream until fluffy. Add vanilla and water and cream again. Add eggs one at a time, beating in between. Add flour, baking soda, and salt mixed together, and beat again. Stir in chocolate chips and nuts.

Form in a small ball (slight 1 Tbs. size). Place on cool cookie sheet lined with parchment paper. Goes much faster using a smallish cookie scoop.

Bake until lightly browned. Approximately 9 minutes at 350*.

COUSIN IRENE'S TENDER CRISP SUGAR COOKIES

1 cup butter	2 1/4 cup flour
1 cup powdered sugar	1 tsp. soda
1 egg	1/2 tsp. cream of tartar
2 teasp. vanilla	1/2 teasp. salt

Cream butter (at room temperature) and sugar until light and fluffy. Beat in egg and vanilla. Sift dry ingredients; add to creamed mixture; mix to blend. Shape into balls (smaller than 1"). Place balls on cool cookie sheet. Dip a flat-bottomed glass in water and then granulated sugar; press balls flat, redipping glass in sugar for each cookie. Bake at 375* for 7 minutes. Should have slightly browned edges. Yield: 6 dozen.

Recipes shared by Connie Carter from Library of Congress at talk given 2/27/2015.