

Soft Batch Chocolate Chip Cookies

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Ingredients:

4 sticks butter, softened.
2 eggs beaten.
2 tablespoons molasses.
2 teaspoons vanilla extract.
1/3 cup water.
1 ½ cups granulated sugar.
1 ½ cups brown sugar.
1 teaspoon baking powder.
1 ½ teaspoons baking soda.
1 teaspoon salt.
5 cups all-purpose flour.
1 ½ packages semi-sweet chocolate chips.

Directions:

Preheat the oven to 375F.

Cream the butter, eggs, molasses, vanilla, and water in medium-size bowl.

In a large bowl, combine sugars, baking powder, baking soda, salt and flour.

Combine the moist mixture with the dry mixture. Add chocolate chips.

Shape the dough into 1 inch balls and place an inch apart on a ungreased cookie sheet.

Bake for ten minutes, or until golden brown.

Makes approximately 50 cookies.