

## Yummy chocolate chip cookies

Best paired with *Olympic Cellars Cabernet Franc* (DELICIOUS!!)

- 1 cup butter, softened
  - 1/2 cup white sugar
  - 1-1/2 cups packed brown sugar
  - 2 eggs
  - 2 teaspoons vanilla extract (I usually add another teaspoon!)
  - 3 cups all-purpose flour
  - 1 teaspoon baking soda
  - 2 teaspoons hot water
  - 1/2 teaspoon salt
  - 1/2 teaspoon cream of tartar
  - 2 cups good quality semisweet chocolate chips
  - (OPTIONAL) 1 cup chopped pecans or 1/2 cup chopped pecans and 1/2 cup chopped dried cherries
1. Preheat oven to 350 degrees F (175 degrees C).
  2. Cream together the butter, white sugar, and brown sugar until smooth. Beat in the eggs one at a time, then stir in the vanilla. Dissolve baking soda in hot water. Add to batter along with salt and cream of tartar.
  3. Stir in flour and chocolate chips. Can be chilled at this point for baking later. Drop by large spoonfuls (or if using chilled, roll into extra large walnut size) onto ungreased pans.
  4. Bake for about 10 minutes in the preheated oven, or until edges are nicely browned (don't overcook!), depending upon your oven and style of baking sheet-darker sheets=darker cookies-silpat works best.

Hello Girls!

I love this recipe. I have made this for family reunions, bake sales and for company. Everybody loves them. For folks who can't have nuts, I make them without'em. When I want to impress, I throw in some cherries and pecans. When I want them a little more substantial, I ground up the oatmeal and put that in and take out one cup of regular flour. I have also made them with milk chocolate chips and added Macadamia nuts for something special. But usually, when I am having serious pangs, I just have them straight up with the Cabernet Franc. (I actually have most things with the Cabernet Franc...sigh! What a perfect wine). I usually use the ghirardelli chips but have also used other brands of chips (depending on taste and pocketbook).