

Bake a Cookie

There aren't very many people who don't enjoy a fresh, homemade cookie. When you bake up a batch for your neighbor you give more than a plate full of goodness, you give the thought and time that goes into the mixing and baking. So, while the mixer is running and the cookies are baking, ask God to use the simple act to begin a relationship where you can be his ambassador.

Here's a recipe for good **Chocolate Chip Cookies** from New York Times Cooking.

2 cups cake flour
1 2/3 cups bread flour
(you can use all purpose flour if you don't have these on hand)
1 ¼ teaspoons baking soda
1 ½ teaspoons baking powder
1 ½ teaspoons coarse salt
2 ½ sticks unsalted butter
1 ¼ cups brown sugar
1 cup granulated sugar
2 large eggs
2 teaspoons vanilla
1 package good chocolate chips

- 1) Combine all dry ingredients in a separate bowl and set aside
- 2) In blender, mix butter and both sugars until light and fluffy
- 3) Add eggs and vanilla and mix until well combined (let mixer run for a couple of minutes)
- 4) Add dry ingredients and blend just until combined
- 5) Add chocolate chips and blend just until combined
- 6) Form cookies and bake at 350° for 15-16 minutes

Notes:

For best results refrigerate dough for at least three hours, overnight is better.

Optional add ins – coconut, pecans, pats