

Mrs. Dow's Cookies

This recipe was given to me by my friend, Carolyn, in the 1980s so I have renamed it to give her the credit. I have changed it only slightly from her original. It was believed to be the revolutionary chocolate chip cookie recipe used by the famous cookie chain established in the late 1970s. The original instructions said to bake the cookies on kraft paper (from brown paper bags) instead of parchment paper. I find parchment paper to be much easier and works just as well. Baking chips other than chocolate chips can be used. Almost any kind of nuts can be substituted for pecans—or left out completely. I often freeze unbaked dough balls and bake only a tray (or two) so that I can have homemade cookies when I have unexpected company, etc.

Ingredients:

- $\frac{3}{4}$ Cup Sugar
- $\frac{3}{4}$ Cup Brown Sugar
- 1 Cup Butter
- 1 teaspoon Vanilla
- 2 Eggs
- $2\frac{1}{2}$ Cups Flour
- 1 teaspoon Soda
- 1 teaspoon Salt
- 1 Cup Chocolate Chips
- $\frac{1}{2}$ Cup Pecans



Instructions:

1. Preheat oven to 350°
2. Cream together butter and sugars, then add vanilla and eggs—one at a time.
3. Mix dry ingredients together in a large bowl.
4. Add the dry ingredients to the wet ingredients and mix until just combined.
5. Stir in chocolate chips and nuts.
6. Chill.
7. Use an ice cream scoop to place dough on parchment-lined cookie sheet.
8. Bake for 10-11 minutes until edges start to brown—do not overbake.