

Chocolate Chunk Cookies

Ingredients

- 1 1/2 cups brown sugar
- 1 cup butter
- 3 eggs, beaten
- 3 cups flour
- 1 tsp baking soda
- 1 1/4 tsp baking powder
- 1/2 lb sweet chocolate, chopped into chunks (see Editor's Notes)
- 1/2 to 1 cup chopped nuts
- 1 tsp vanilla

Instructions

1. Cream butter and brown sugar together until light and fluffy.
2. Add beaten eggs and blend well.
3. Sift together flour, baking soda, and baking powder; add to creamed mixture and mix until combined.
4. Stir in chocolate chunks, nuts, and vanilla.
5. Drop by rounded spoonfuls onto greased baking sheets.
6. Bake at 350°F for 10 to 12 minutes until edges are set and tops are just done.
7. Cool on pan for a few minutes before transferring to a wire rack.

Editor's Notes

- **"Sweet chocolate"** - period term for sweet or semi-sweet baking chocolate. 1/2 lb Baker's German Sweet Chocolate broken or chopped into rough chunks is the period-authentic interpretation; modern semi-sweet chocolate chips are an equivalent substitute. Treated as chunks stirred into the dough rather than melted, consistent with the "stir in" instruction placement at the end of the mixing sequence.
- **Nuts** - quantity and variety not specified on original card

Choc Cookies

$\frac{1}{2}$ c. B. sugar.

1 c Butter.

3 eggs beaten.

3 c flour 1 t soda. $\frac{1}{4}$ t Baking powder.

$\frac{1}{2}$ # choc (sweet) nuts Vanilla.

Bake 350 °

DO YOU KNOW that you can make an uncooked chocolate icing look and taste like rich boiled fudge icing if one square of chocolate and one teaspoon of butter are melted over boiling water, removed from the heat, adding three tablespoons hot water and blending one or more cups of powdered sugar.

