

Chocolate Chip Cookies

3 cups Dakota Prairie Pastry Flour
1 tsp. Baking soda
1 tsp. Salt
1 cup (2 sticks) butter
 $\frac{3}{4}$ cup sugar
 $\frac{3}{4}$ cup packed brown sugar
1 tsp. Vanilla extract
2 large eggs
1 $\frac{3}{4}$ cups chocolate chips
1 cup chopped nuts (optional)

PREHEAT oven to 375°F

COMBINE flour, baking soda and salt in small bowl. Beat butter, sugar, brown sugar and vanilla extract in large mixer bowl until creamy. Add eggs one at a time, beating well after each addition. Gradually beat in flour mixture. Stir in morsels and nuts. Drop by rounded tablespoon onto ungreased baking sheets.

BAKE for 9 to 11 minutes or until golden brown. Cool on baking sheets for 2 minutes; remove to wire racks to cool completely.

Makes about 5 dozen cookies.

PAN COOKIE VARIATION: Grease 15x10-inch jelly-roll pan. Prepare dough as above. Spread into prepared pan. Bake for 20 to 25 minutes or until golden brown. Cool in pan on wire rack.

Makes 4 dozen bars.