

Chocolate Chip Cookies

1 cup butter – softened 1 ½ cup raw sugar
2 Tbsp molasses 1 tsp vanilla

Blend together and then add & blend 2 Eggs

Mix Separate:

1 C whole wheat pastry flour
1-1/4 C white pastry flour
1 tsp baking soda
1 tsp salt
2 cups chocolate chips

Bake @ 375 for 8-10 minutes or just under done. Remove from oven & let set on pan for 4-5 minutes, then remove and cool . Molasses helps makes these cookies moist and chewy, plus you must undercook them a little. Dough may be refrigerated and cookies freeze well.