

TURBO TOLL COOKIES

Bringing heaven to earth one cookie at a time.™

Preamble:

- Let butter sit out and soften for a few hours.
- Preheat oven to 375°F (This all depends on how fast you bake. I might suggest turning the oven on before you add the flour.)

In a big whompin' mixing bowl, mix until butter lumps disappear (by hand, you wimp):

- 3 sticks butter (1.5 C)
- 2.5 C sugar

Add:

- .5 C dark molasses
- 2 tsp vanilla

Stir in:

- 4 eggs

Once the above wet ingredients are a beautiful golden brown, mix in:

- 5.5 C unsifted flour (You can go as high as 6 cups of flour if you like a cakier cookie.)
- 2 tsp baking soda
- 2 tsp salt

Then stir in the most important ingredient:

- 2 - 12oz packages (4 C) of semi-sweet chocolate chips. (But it wouldn't really hurt if you put in more, right?)

Legal disclaimer: eating cookie dough is one of the rewards of baking cookies, but some killjoys and their lawyers fear you may catch salmonella (whatever that is) from raw eggs. I am legally obliged to caution you not to eat uncooked dough, no matter how yummy it tastes, and even though I personally eat it until my sides ache and am still alive to tell the tale.

Spoon dough onto ungreased cookie sheets—not much bigger than a small meatball or else the middles won't cook. Don't pat them down like they're poodle heads. Don't roll them between your palms until they're smooth. Just plop them down in a meatball size ball and let the oven work its magic.

Bake at 375° for 8-10 minutes. You know about rotating, right? Start them on the bottom rack for 4 or 5 minutes (until they start to look like cookies rather than balls) and then move them to the top rack. Cook them long enough that the middle of the cookie is blonde, but not tanned. No one wants to eat a crunchy chocolate chip cookie, do they? You just want to cook the "salmonella" out of the dough and get them firm enough to scoop off the pan.

Voila! The ultimate cookie experience!

Questions, concerns, variations, and donations may be sent to:

Greg Scheer, inventor of the **TURBO TOLL COOKIE**.™

greg@gregscheer.com