

Aimee's Chocolate Chunk Cookies

Short Bread ingredients	
3 ½ cups all-purpose flour 1 ½ cup unsalted butter, room temperature 1 cup sugar, plus extra for sprinkling 1 teaspoon vanilla extract ¼ teaspoon salt	
Chocolate Chunk Cookie ingredients	Method
2¼ cups all-purpose flour 1 teaspoon baking powder ¼ teaspoon salt 1 cup (2 sticks) butter, softened ¾ cup granulated sugar ¾ cup packed brown sugar 1 teaspoon vanilla extract 2 large eggs 6 to 7 ounces very good 85% dark chocolate bar, roughly chopped	Preheat oven to 375° Sift together flour, salt, baking powder Set aside Whip butter and sugar, until fluffy Add eggs one at a time Add vanilla Mix in chocolate chunks drop onto greased cookie sheet 1½ inch apart Bake at 375° for 10 to 12 minutes

In *Last Bottle of Burgundy*, Aimée creates this recipe in 1935 (page 9).

Her recipe is very similar to Tollhouse cookies, created by Ruth Wakefield at the Toll House Inn. In 1939, when Nestlé began producing semi-sweet chocolate chips, Mrs. Wakefield struck a deal with Nestlé; they printed her recipe on the package and she got a lifetime supply of chocolate chips.



LAST BOTTLE OF BURGUNDY

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