



*Circle of Friends*  
*Cookbook*

# Chocolate Chip Cookie Recipes



## Soft Chocolate Chip Cookies

2-1/3 c. all-purpose flour  
1 t. baking soda  
1 c. margarine  
1/4 c. sugar  
3/4 c. brown sugar, packed  
1 t. vanilla extract

5-1/4 oz. pkg. instant vanilla  
pudding mix  
2 eggs, beaten  
12-oz. pkg. semi-sweet  
chocolate chips

In a bowl, combine flour, baking soda, margarine, sugars, vanilla and dry pudding mix; beat until smooth and creamy. Beat in eggs; stir in chocolate chips. Drop by teaspoonfuls onto ungreased baking sheets. Bake at 375 degrees for 8 to 10 minutes, or until golden. Let cool on wire racks. Makes 2 to 3 dozen.



# Banana-Chocolate Chip Cookies

1/2 c. margarine  
1 c. brown sugar, packed  
2 eggs, beaten  
1 t. vanilla extract  
3 bananas, mashed

2-1/4 c. all-purpose flour  
1 t. baking powder  
1 t. baking soda  
12-oz. pkg. semi-sweet  
chocolate chips

In a bowl, beat margarine, brown sugar, eggs, vanilla and bananas until creamy. In a separate bowl, combine flour, baking powder and baking soda. Stir flour mixture into margarine mixture. Stir in chocolate chips. Drop by teaspoonfuls onto greased baking sheets. Bake at 375 degrees for 8 to 10 minutes, until golden. Let cool on wire racks. Makes 2 to 3 dozen.



## Icebox Chocolate Chip Cookies

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|--------------------------------------|---------------------------------|
| 3-1/4 c. plus 2 T. all-purpose flour | 1-1/2 t. vanilla extract        |
| 1-1/2 t. baking soda                 | 3 eggs, beaten                  |
| 1-1/2 t. salt                        | 3 c. semi-sweet chocolate chips |
| 1-1/2 c. margarine                   | 1-1/2 c. chopped nuts           |
| 1 c. plus 2 T. sugar                 |                                 |
| 1 c. plus 2 T. brown sugar, packed   |                                 |

In a bowl, combine flour, baking soda and salt; set aside. In a large bowl, beat margarine, sugars and vanilla until light and fluffy; beat in eggs. Gradually add flour mixture to margarine mixture. Stir in chocolate chips and nuts. Divide dough into 4 balls. On wax paper, shape each ball into a 9-inch long log. Roll logs in wax paper; refrigerate up to one week or freeze up to 8 weeks. Cut each roll into one-inch thick slices. Cut each slice into 4 quarters. Place pieces on ungreased baking sheets. Bake at 375 degrees for 8 to 10 minutes, until golden. Transfer to wire racks to cool. Makes 10 to 12 dozen.

# Great Pumpkin Cookies

4 c. all-purpose flour  
2 t. baking powder  
2 t. cinnamon  
1 t. allspice  
2 t. nutmeg  
1 t. salt  
2 c. margarine

2 c. sugar  
2 eggs, beaten  
2 T. vanilla extract  
15-oz. can pumpkin  
2 c. semi-sweet chocolate chips

In a bowl, combine flour, baking powder, spices and salt. In a large bowl, beat margarine and sugar until light and creamy. Beat in eggs, vanilla and pumpkin. Add flour mixture to margarine mixture; stir in chocolate chips. Drop by teaspoonfuls onto ungreased baking sheets. Bake at 350 degrees for 15 minutes. Cool and frost with Chocolate Cream Cheese Frosting. Makes 4 dozen.

## Chocolate Cream Cheese Frosting:

3 1-oz. sqs. semi-sweet baking chocolate  
3-oz. pkg. cream cheese, softened  
1/2 t. vanilla extract  
1-1/4 c. powdered sugar

Melt chocolate in a double boiler; let cool. Beat in cream cheese and vanilla. Beat in powdered sugar until smooth.

# Ruthie's Crispy Chocolate Chip Cookies

- |                            |                                      |
|----------------------------|--------------------------------------|
| 1 c. margarine             | 1/2 t. salt                          |
| 1 c. oil                   | 1 t. baking soda                     |
| 1 c. brown sugar, packed   | 1 c. quick-cooking oats,<br>uncooked |
| 1 c. sugar                 | 1 c. crispy rice cereal              |
| 1 egg, beaten              | 1 c. sweetened flaked<br>coconut     |
| 1 t. coconut extract       | 1 c. semi-sweet chocolate<br>chips   |
| 1 t. butter flavoring      |                                      |
| 2 t. vanilla extract       |                                      |
| 3-1/2 c. all-purpose flour |                                      |
| 1 t. cream of tartar       |                                      |

Beat margarine, oil, sugars and egg until light and fluffy. Mix in flavorings; set aside. In a separate bowl, combine flour, cream of tartar, salt and baking soda. Mix flour mixture into margarine mixture; stir in remaining ingredients. Drop by teaspoonfuls onto ungreased baking sheets. Bake at 350 degrees for 10 to 12 minutes, until golden. Cool on wire racks. Makes 6 dozen.

## Devilishly Good Chocolate Chip Cookies

18-1/2 oz. pkg. devil's food  
cake mix  
1/2 c. oil

2 eggs, beaten  
1 c. semi-sweet chocolate  
chips

Mix dry cake mix and remaining ingredients. Drop by teaspoonfuls onto ungreased baking sheets. Bake at 350 degrees for 10 minutes, or until golden. Let cool on wire racks. Makes 3-1/2 dozen.

## Amy's Pecan-Chocolate Bars

1-3/4 c. all-purpose flour  
1/2 t. salt  
1 c. butter, softened  
1-1/2 c. brown sugar, packed  
1 t. vanilla extract  
2 eggs

2 c. semi-sweet chocolate  
chips, divided  
1-1/2 c. pecans, coarsely  
chopped and divided

In a small bowl, combine flour and salt; set aside. In a large bowl, beat butter and brown sugar until light and fluffy. Beat in vanilla. Add eggs, one at a time, beating well after each addition. Gradually beat in flour mixture. Stir in 1-1/2 cups chocolate chips and 3/4 cup pecans. Spread into a greased 15"x10" jelly-roll pan. Sprinkle with remaining chocolate chips and pecans. Bake at 375 degrees for 25 minutes. Cool and cut into bars. Makes 2 dozen.

## No-Guilt Chocolate Oat Cookies

1/4 c. butter, softened  
3/4 c. brown sugar, packed  
3/4 c. sugar  
1/2 c. unsweetened  
applesauce  
2 egg whites  
2 T. water  
2 t. vanilla extract  
1-1/4 c. all-purpose flour

3/4 t. baking powder  
3/4 t. baking soda  
1/2 t. cinnamon  
1/4 t. salt  
2-1/2 c. quick-cooking oats,  
uncooked  
1 c. semi-sweet chocolate  
chips

In a large bowl, beat butter and sugars until light and fluffy. Add applesauce, egg whites, water and vanilla; beat until well mixed. In a small bowl, combine flour, baking powder, baking soda, cinnamon and salt. Add to butter mixture; beat just until blended. Mix in oats; stir in chocolate chips. Drop by rounded tablespoonfuls 1-1/2 inches apart on greased baking sheets. Bake at 350 degrees for 12 minutes, or until golden. Transfer to a wire rack to cool. Makes 4 dozen.

## Mom's Big Chocolate Chippers

2 c. all-purpose flour  
1/2 t. baking soda  
1/2 t. salt  
3/4 c. butter, melted  
1 c. brown sugar, packed  
1/2 c. sugar

1 egg  
1 egg yolk  
1 T. vanilla extract  
12-oz. pkg. semi-sweet  
chocolate chips

Combine flour, baking soda and salt in a medium bowl; mix well and set aside. In a large bowl, beat together butter and sugars until well blended. Add egg, egg yolk and vanilla; beat until light and fluffy. Add flour mixture into butter mixture; stir until just blended. Stir in chocolate chips. Form dough into balls, 1/4 cup at a time; place 2 inches apart on greased or parchment paper-lined baking sheets. Bake at 325 degrees for 15 to 17 minutes, or until edges are golden. Cool on baking sheets for several minutes; transfer to wire rack to cool completely. Makes about 15.

## Cowboy Cookies Jar Mix

1-1/3 c. all-purpose flour  
1 t. baking powder  
1 t. baking soda  
1/2 c. brown sugar,  
packed  
1 t. cinnamon  
1/2 c. sugar

1-1/3 c. long-cooking oats,  
uncooked  
1 c. semi-sweet chocolate  
chips  
1/2 c. chopped pecans,  
toasted  
1 c. candy-coated chocolates

Mix flour, baking powder and baking soda. Place in a one-quart, wide-mouth canning jar; press down firmly to pack. Mix brown sugar and cinnamon; add to jar and press down firmly. Layer remaining ingredients in order given, pressing down firmly after each layer (jar will be very full). Seal tightly; attach instructions.

### Instructions:

Combine 1/2 cup softened butter, 2 eggs, one teaspoon vanilla extract and cookie mix in a large bowl; mix well. Form into walnut-size balls; place 2 inches apart on greased baking sheets. Bake at 350 degrees for 11 to 15 minutes, until edges are lightly golden. Cool on wire racks. Makes 4 dozen.

## Gran's White Chocolate & Cranberry Cookies

2/3 c. sweetened dried  
cranberries, chopped

2 T. water

3/4 c. sugar

3/4 c. brown sugar, packed

1 c. butter, softened

1 egg, beaten

2-1/4 c. all-purpose flour

1 t. baking soda

1/2 t. salt

Optional: 1 c. macadamia  
nuts, chopped

12-oz. pkg. white chocolate  
chips

In a microwave-safe bowl, combine cranberries and water. Loosely cover with plastic wrap and microwave on medium for 30 seconds, or until warm. Stir and let cool. In a large bowl, beat sugars and butter until light and fluffy; mix in egg. In a separate bowl, combine flour, baking soda and salt; add to sugar mixture and mix until well blended. Stir flour mixture into butter mixture; stir in cooled cranberries and remaining ingredients. Drop by teaspoonfuls onto greased baking sheets. Bake at 375 degrees for 8 to 10 minutes, until edges are golden. Let cool on wire racks. Makes 3 to 4 dozen.

## Double Chocolate Chunk Cookies

1 c. butter, softened  
1 c. brown sugar, packed  
1 c. sugar  
2 t. vanilla extract  
2 eggs  
2/3 c. baking cocoa

2 c. all-purpose flour  
1 t. baking soda  
1 t. salt  
1-1/2 lbs. white  
melting chocolate,  
coarsely chopped

In a bowl, beat butter and sugars until light and fluffy. Mix in vanilla and eggs, one at a time; stir in cocoa. In a separate bowl, combine remaining ingredients except chocolate; stir into butter mixture until just combined. Stir in chocolate. Drop dough by rounded tablespoonfuls onto a greased or parchment paper-lined baking sheet. Dampen your hand and slightly flatten dough. Bake at 350 degrees for 15 minutes (cookies will appear underbaked). Let cool one minute on baking sheet; remove to wire rack to cool completely. Makes about 4 dozen.

## Tropical Treat Cookies

1/2 c. butter, softened  
1/2 c. shortening  
3/4 c. brown sugar, packed  
1/2 c. sugar  
1 egg, beaten  
1-1/2 t. vanilla extract

2 c. all-purpose flour  
1 t. baking soda  
1/2 t. salt  
1 c. white chocolate chips  
1-1/2 c. macadamia nuts,  
chopped

In a large bowl, beat butter and shortening until soft and creamy. Gradually add sugars; mix well. Stir in egg and vanilla; set aside. In a separate bowl, mix flour, baking soda and salt. Gradually add flour mixture to butter mixture, blending well after each addition. Stir in remaining ingredients. Drop dough by rounded teaspoonfuls onto lightly greased baking sheets. Bake at 350 degrees for 10 to 12 minutes, until golden. Cool on wire racks. Makes 3 dozen.

## Chocolatey Peppermint Cookies

1 c. butter, softened  
3/4 c. sugar  
3/4 c. brown sugar, packed  
2 eggs  
2 t. vanilla extract  
2-1/4 c. all-purpose flour  
1 t. baking soda

1/2 t. salt  
2 c. semi-sweet chocolate chips  
1 c. dark chocolate chips  
1/2 c. soft peppermint candy, coarsely chopped

In a large bowl, stir together butter and sugars until smooth and creamy. Stir in eggs, one at a time, and vanilla; set aside. In a separate bowl, stir together flour, baking soda and salt. Gradually stir in flour mixture; mix well. Stir in remaining ingredients. Drop dough by teaspoonfuls onto ungreased baking sheets. Bake at 375 degrees for 9 to 11 minutes, or until golden. Cool briefly on baking sheets; transfer to wire racks to finish cooling. Makes 4 dozen.

## Toffee-Chocolate Chip Cookies

1/2 c. butter, softened  
1/2 c. shortening  
1 c. brown sugar, packed  
1/4 c. sugar  
1 egg, beaten  
1 t. vanilla extract  
2 c. all-purpose flour

1 t. baking soda  
1/2 t. baking powder  
1/4 t. salt  
2 c. mini semi-sweet  
chocolate chips  
6-oz. pkg. toffee baking bits

In a large bowl, mix butter, shortening and sugars until light and fluffy. Stir in egg and vanilla. Add flour, baking soda, baking powder and salt; mix well. Stir in remaining ingredients. Drop dough by rounded teaspoonfuls onto ungreased baking sheets. Bake at 350 degrees for 9 to 10 minutes, until lightly golden. Cool on wire racks. Makes 3 dozen.

## Peanut Butter-Chocolate Oat Cookies

3/4 c. butter, softened  
1 c. brown sugar, packed  
1/2 c. sugar  
2 eggs  
1/3 c. creamy peanut butter  
1/4 c. water  
1 t. vanilla extract

1-1/2 c. all-purpose flour  
1/2 t. baking soda  
2 c. quick-cooking oats,  
uncooked  
1 c. semi-sweet chocolate  
chips

In a medium bowl, blend together butter and sugars. Beat in eggs, one at a time; stir in peanut butter, water and vanilla. In a separate bowl, combine flour and baking soda; stir into butter mixture. Add remaining ingredients; mix well. Drop dough by teaspoonfuls onto ungreased baking sheets. Bake at 350 degrees for 8 to 10 minutes, until edges are lightly golden. Cool on wire racks. Makes 3 dozen.

## Aunt Kate's Best-Ever Chocolate Chunk Cookies

1/2 c. butter, softened  
1/3 c. chocolate syrup  
1 c. brown sugar, packed  
1/2 c. sugar  
2 eggs  
2 T. corn syrup

2 t. vanilla extract  
2-1/2 c. all-purpose flour  
1 t. baking soda  
1/2 t. salt  
11-1/2 oz. pkg. semi-sweet  
chocolate chunks

In a medium bowl, combine butter, chocolate syrup and sugars; mix until smooth. Beat in eggs, one at a time; stir in corn syrup and vanilla. In a separate bowl, mix flour, baking soda and salt; stir into butter mixture until just blended. Stir in chocolate chunks. Drop dough by 1/4 cupfuls onto ungreased baking sheets. Bake at 375 degrees for 12 to 14 minutes, until lightly golden. Cool on baking sheets for a few minutes; finish cooling on wire racks. Makes 2 dozen.

# Chocolate Chip-Cherry Cookies

1 c. butter, softened  
1 c. sugar  
1 c. brown sugar, packed  
1 t. baking soda  
1 t. salt  
2 eggs

1-1/2 t. vanilla extract  
3 c. all-purpose flour  
12-oz. pkg. semi-sweet  
chocolate chips  
1 c. sweetened dried  
cherries, chopped

In a large bowl, beat butter with an electric mixer on medium speed for 30 seconds. Add sugars, baking soda and salt; beat until combined. Mix in eggs and vanilla. Beat in as much of the flour as possible; stir in any remaining flour with a spoon. Stir in remaining ingredients. Drop dough by tablespoonfuls onto ungreased baking sheets, 2 inches apart. Bake at 375 degrees for 9 to 10 minutes, until golden. Cool on wire racks. Makes 6 dozen.



## Peanut Butter Blossoms

1 c. butter, softened  
3/4 c. sugar  
3/4 c. brown sugar, packed  
2 eggs, beaten  
1 t. vanilla extract  
2-1/4 c. all-purpose flour

1 t. baking soda  
1 t. salt  
12-oz. pkg. semi-sweet  
chocolate chips  
8-1/2 doz. mini peanut  
butter cups, unwrapped

Blend together butter and sugars in a large bowl. Beat in eggs and vanilla; stir well. Add flour, baking soda and salt; mix well. Fold in chocolate chips. Place dough by rounded teaspoonfuls into paper-lined mini muffin cups. Bake at 350 degrees for 10 to 12 minutes, until light golden. Remove from oven; immediately press a peanut butter cup into each cookie. Let cookies cool in pans about 10 minutes; remove to wire racks to cool completely. Makes about 8-1/2 dozen.

# Giant Chocolate Chip Cookies

1/2 c. butter, softened  
1/2 c. shortening  
3/4 c. sugar  
3/4 c. brown sugar, packed  
1 T. sour cream  
1-1/2 t. vanilla extract

2 eggs  
2-1/4 c. all-purpose flour  
1 t. baking soda  
1 t. salt  
2-2/3 c. semi-sweet  
chocolate chips

In a large bowl, with an electric mixer on high speed, beat butter and shortening until fluffy. Add sugars, sour cream and vanilla; blend well. Beat in eggs, one at a time; set aside. In a separate bowl, combine flour, baking soda and salt; mix well and add to butter mixture. Beat well. Stir in chocolate chips with a spoon. Drop dough by generous 1/4 cupfuls onto ungreased baking sheets, 3 inches apart. Flatten dough to 2-1/2 inch circles. Bake at 350 degrees for about 14 minutes, until golden. Cool on baking sheets for 5 minutes; finish cooling on wire racks. Makes about 1-1/2 dozen.

## Tiny Chocolate Chip Bites

2/3 c. butter, softened  
2/3 c. brown sugar, packed  
3/4 t. salt  
1/2 t. baking soda  
1 egg, beaten

1/2 t. vanilla extract  
1 c. all-purpose flour  
1-1/4 c. mini semi-sweet  
chocolate chips

Combine butter, sugar, salt and baking soda in a large bowl. With an electric mixer on medium speed, beat until fluffy. Add egg and vanilla; beat well. Reduce speed to low; add flour and beat until just combined. Stir in chocolate chips. Drop dough by 1/2 teaspoonfuls onto ungreased baking sheets, 1-1/2 inches apart. Bake at 400 degrees for 6 to 7 minutes, until golden. Cool on wire racks. Makes 12 dozen.



## Chocolate Hazelnut Cookies

1/2 c. butter, softened  
1 c. chocolate hazelnut  
spread  
1/2 c. sugar  
1/2 c. brown sugar, packed  
1 egg  
1 t. vanilla extract

1-1/2 c. all-purpose flour  
1/2 t. baking powder  
3/4 t. baking soda  
1/2 t. salt  
12-oz. pkg. mini semi-sweet  
chocolate chips

In a large bowl, with an electric mixer on medium-high speed, beat together butter, hazelnut spread and sugars until light and fluffy. Beat in egg and vanilla; set aside. In a separate bowl, mix together remaining ingredients except chocolate chips. Beat flour mixture into butter mixture; stir in chocolate chips. Chill dough at least 2 hours. Form tablespoonfuls of dough into balls. Place on parchment paper-lined baking sheets. Bake at 350 degrees, one baking sheet at a time, for 10 to 12 minutes, until golden. Cool baking sheets on wire racks for 5 minutes. Transfer cookies to wire racks and cool completely. Makes about 4 dozen.

## Chocolate Chip-Coconut Cookies

- |                              |                                        |
|------------------------------|----------------------------------------|
| 1 c. butter, softened        | 1 t. baking soda                       |
| 1-1/4 c. brown sugar, packed | 1 t. salt                              |
| 1/4 c. sugar                 | 3 c. sweetened flaked coconut          |
| 2 eggs                       | 12-oz. pkg. semi-sweet chocolate chips |
| 1 t. vanilla extract         |                                        |
| 1-1/4 c. all-purpose flour   |                                        |

In a large bowl, with an electric mixer on high speed, beat butter and sugars until light and fluffy. Beat in eggs, one at a time, beating well after each addition. Add vanilla and set aside. In a separate bowl, whisk together flour, baking soda and salt. Beat flour mixture into butter mixture. Stir in remaining ingredients. Drop dough by tablespoonfuls onto greased baking sheets, 2 inches apart. Bake at 375 degrees for 10 minutes, or until golden. Cool cookies for one minute on baking sheets, remove cookies to wire racks to cool completely. Makes about 2 dozen.

# BIG Chocolate Chip Granola Cookies

1/2 c. butter, softened  
1/3 c. brown sugar, packed  
1/3 c. sugar  
1/2 t. vanilla extract  
1 egg, beaten  
1 c. all-purpose flour

1/2 t. baking soda  
1/2 t. salt  
1 c. granola cereal  
3/4 c. semi-sweet chocolate chips

In a medium bowl, with an electric mixer on high speed, beat together butter, sugars and vanilla until light and fluffy. Beat in egg and set aside. In a separate bowl, whisk together flour, baking soda and salt. Beat flour mixture into butter mixture with electric mixer on low speed. Stir in remaining ingredients. Drop dough by 1/8 cupfuls onto ungreased baking sheets, 2 inches apart. Flatten dough into 2-1/2 inch circles. Bake at 375 degrees for 11 to 13 minutes, until lightly golden. Cool on wire racks. Makes 1-1/2 dozen.

## Marcelle's Chocolate Chip Biscotti

1-3/4 c. all-purpose flour

1 c. sugar

1/2 t. baking powder

1/4 t. salt

1/4 c. butter, chilled

1 t. vanilla extract

2 eggs, beaten

1 c. semi-sweet chocolate  
chips

In a food processor, combine flour, sugar, baking powder and salt; process for several seconds. Add butter and vanilla; process until mixture resembles coarse cornmeal. Add remaining ingredients; pulse until dough is evenly moistened. Divide dough into 4 equal parts; form each into a log. Place on lightly greased baking sheets. Bake at 350 degrees for 25 minutes; remove from oven. Cut logs on the diagonal into one-inch thick slices. Place slices cut-side down on baking sheets. Bake for an additional 5 to 10 minutes, until golden. Cool on wire racks. Makes 3 dozen.

