

World Famous Lance Lecocq Chocolate Chip Cookies

Ingredients:

- 1 c White Sugar
- ½ c Brown Sugar
- 2 sticks margarine, softened
- 2 c and 3 tbsp GF flour
- 1 tsp salt
- 1 tsp baking soda
- 2 large eggs
- 1 tsp vanilla
- 12 oz chocolate chips

Instructions:

1. Set oven to 350° F, 175° C
2. In Large Bowl mix sugars and margarine
3. In Medium bowl mix flour, salt, baking soda
4. In Small bowl mix eggs and vanilla
5. Mix Small bowl into Large bowl
6. Mix Medium bowl in Large bowl
7. Add chocolate chips in Large bowl, fold in
8. Baking time depends on oven, pan and weather. Take them out before they start browning, place on cooling rack. Scrape pan with spatula before adding new dough on.

Oven is optional.

Substitutes:

Brown Sugar

- 1 c sugar
- ½ tbsp molasses or 1-2 tbsp honey
- Mix

Margarine

- 1 stick equals ½ cup, 8 tbsp, 112 g, or 4 oz for margarine and butter
- 1 c margarine can be replaced with ¾ c oil (milder flavor so it doesn't affect the flavor)
- Can also use butter, but the consistency may come out differently

Flour

- Not all wheat flours are the same. Bread flour and self-rising flour have extra things added in.
- For cookies, in India, you would want to buy Maida (may-duh). In Germany you would use Flour 550--all purpose flour. In France it would be T55. In Italy it would be "0"

Baking Soda

- Also known as Sodium bicarbonate.
- Baking Powder- since this recipe calls for 1 tsp baking soda, use 3 tsp of Baking Powder
- Use self-rising flour to replace the Baking Soda, Flour and Salt, just make sure the ratios are correct
- Can technically be omitted, but they won't come out as light and fluffy

Eggs

- Most recipes in the U.S. call for large eggs. There is no guarantee that the eggs in your country are the same size.
- The best way to make sure you are using the right amount is to use a food scale. Weigh the eggs out of the shell.
- 2 large eggs from the U.S. will weigh about 112-120 grams

Vanilla

- Can be difficult to find in some countries.
- Especially in a Muslim context because it involves alcohol.
- You can make your own: 1 oz vanilla beans submerged in 8 oz of 35% alcohol (vodka) and store in a cool/dark place for 1 year.
- However, artificial vanilla tastes better when baked, real vanilla is better when not baked.
- And since 'making vanilla' might not be a suitable excuse for buying vodka, I suggest buying a big ol' bottle from Costco before you leave.

Chocolate Chips

- 12 oz is the standard size bag of chocolate chips in the U.S.
- It is also 1.5 cups.
- If you can't find chocolate chips, pick up a few chocolate bars and cut them into chunks.

350° F is about 175° C.