

Chocolate Chip Cookies

- 1 cup butter, softened
- 1 cup white sugar
- 1 cup packed brown sugar
- 2 eggs
- 2 tsp vanilla extract
- 3 cups all-purposes flour
- 1 tsp baking soda
- 2 tsp hot water
- ½ tsp salt
- 2 cups semi-sweet chocolate chips
- 1 cup chopped walnuts

Preheat oven to 350°.

Cream together butter, white sugar and brown sugar until smooth.

Beat in eggs one at a time, then stir in vanilla.

Dissolve baking soda in hot water.

Add baking soda and salt to the batter.

Stir in flour, chocolate chips and nuts.

Drop rounded spoonfuls onto greased cookie sheets.

Bake for 10 minutes or until edges are nicely browned.