



**THAT'S NOT ALL!**

To find out more, see our feature about chocolate chip cookies on page 12!



**WARNING!**  
Ask an adult's permission before using the oven.

## Bake up a staff favorite cookie recipe

During *The Week Junior* staff meetings, senior editor Alisa sometimes treats the editorial team to chocolate chip cookies made from her own custom recipe. To celebrate National Chocolate Chip Cookie Day on August 4, she is sharing her recipe with our readers!

### Ingredients

- 3 cups all-purpose flour
- ¾ teaspoon salt
- ¾ teaspoon baking soda
- 2 sticks (1 cup) unsalted butter, softened to room temperature
- ½ cup packed light brown sugar
- 1 cup granulated sugar
- 2 large eggs, at room temperature
- 1 large egg yolk, at room temperature
- 1 tablespoon molasses
- 1 tablespoon vanilla extract
- 1½ cups semi-sweet chocolate chips

### Instructions

1. Whisk together the flour, salt, and baking soda in a medium bowl. Set aside.
2. Stirring by hand with a fork, cream the butter, brown sugar, and granulated sugar until light and fluffy, about 5 minutes. Add the eggs and egg yolk one at a time, scraping down the sides of the bowl after each addition. Add the molasses and vanilla and mix well. (The combination might look slightly curdled at this stage—this is fine.)
3. Add flour mixture in two additions, mixing until just combined. Stir in chocolate chips. Cover the bowl and refrigerate overnight. (See more of Alisa's tips below.)
4. When you're ready to bake, position racks in the upper and lower thirds of the oven, then preheat it to 350° F. Line two baking sheets with parchment paper. Use an ice cream scoop to form ping-pong-ball-size balls of dough and place them 2 inches apart on the prepared baking sheets.
5. Bake 9 to 10 minutes, rotating pans halfway through baking, until the cookies are golden around the edges but still look slightly doughy in the center. Let cool on the baking sheets for at least 2 minutes before transferring to a wire rack to cool completely. Makes about 42 cookies.

### ALISA'S TIPS FOR MAKING A PERFECT BATCH

A fan of baking since age 12, Alisa has made her chocolate chip cookies more than 50 times and perfected the recipe along the way.

She offers these tips for extra-delicious cookies.

**Bring cold ingredients to room temperature.** For best results, take butter and eggs out of the refrigerator one to two hours before you start. **Chill dough longer.** Alisa likes to make hers three days ahead of time—if she can wait that long!

**Mix it up.** Try making this recipe with other candies.

Alisa has used M&M's, white chocolate chips, and chopped peanut butter cups.

**Keep dough on hand.** You can freeze baking sheets of uncooked cookie dough balls until firm, then transfer to a zip top bag and store them in the freezer. This way, says Alisa, "you can make cookies anytime the mood strikes!"



Alisa and her cookies