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## Dessert

### Chocolate Chip Cookies

1 1/4 cups All-Purpose Flour  
1/4 cup Granulated Sugar  
1/2 teaspoon Baking Soda  
1 Davidson's Safest Choice® Pasteurized Shell Eggs  
1/2 teaspoon Salt  
1 teaspoon Vanilla Extract  
1/2 cup of Butter or Margarine (1 Stick), softened  
1 Package (6 ounces) Semisweet Chocolate Chips (1 cup)  
1/2 cup packed Light Brown Sugar  
1/2 cup Walnuts, Chopped (optional)

1. Preheat oven to 375 F. On sheet of waxed paper, combine flour, baking soda, and salt.
2. In large bowl, with mixer at medium speed, beat butter and brown and granulated sugars until light and creamy. Beat in egg and vanilla until well combined. Reduce speed to low; beat in flour mixture until blended. With spoon, stir in chocolate pieces and walnuts. If you like.
3. Drop dough by rounded tablespoons, 2 inches apart, on ungreased large cookie sheet. Bake 10 to 12 minutes, until edges are golden. With wide spatula, transfer cookies to wire racks to cool completely.
4. Repeat with remaining cookie dough. Makes about 3 dozen.

It is now safe to eat the cookie dough when using Davidson's Safest Choice® Pasteurized Shell Eggs!



Always look for the 