

# Infinity font samples



Many persons have a wrong idea of what constitutes true happiness. It is not attained through self-gratification but through fidelity to a worthy purpose.

—HELEN KELLER

## Best Chocolate Chip Cookie Recipe

### Alice's Chocolate Chip Cookies

Makes approx. 45-48 cookies using a small cookie scoop

#### INGREDIENTS:

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|-------------------------------|-------------------------------------|
| 1 cup salted butter, softened | 3 cups all-purpose flour            |
| 1/2 cup sugar                 | 1 tsp. small-medium coarse sea salt |
| 1 1/2 cups packed brown sugar | 1 tsp. baking soda                  |
| 2 eggs                        | 1 1/2 tsp. baking powder            |
| 2 tsp. vanilla extract        | 2 cups semi-sweet chocolate chips   |



**DIRECTIONS:** Preheat oven to 360 degrees. Cream butter, sugar, and brown sugar until it is nice and fluffy (approx. 5 minutes on medium speed on a K-5). Add both eggs and vanilla and beat for an additional 2 minutes. Add baking soda, baking powder, salt, and flour until cookie batter is fully incorporated. Finally add chocolate chips until well distributed. The cookie batter should be somewhat thick. Drop about 2 tablespoons of dough or use a medium cookie scoop and plop the batter onto a baking sheet lined with parchment paper. Bake for 12-14 minutes until the edges are nice and golden brown. Remove from heat and allow the cookies to stay on the cookie sheet for an additional 2 minutes. Pick up the parchment paper with the cookies still on top and transfer to a cool non-porous surface. Allow the cookies to cool on the paper for at least 3 minutes before serving.