

Chocolate Chip Cookies

Use either unbleached pastry flour or unbleached spelt flour.
Both variations are delicious, but the taste is noticeably different.

<i>3 cups Weatherbury unbleached wheat pastry or unbleached spelt flour</i>	<i>3/4 cup packed organic brown sugar</i>
<i>1 teaspoon baking soda</i>	<i>1 teaspoon organic vanilla extract</i>
<i>1 teaspoon salt</i>	<i>2 large free range eggs</i>
<i>1 cup organic butter softened</i>	<i>2 cups semi-sweet chocolate chips</i>
<i>3/4 cup organic sugar</i>	

1. Preheat oven to 375 ° F.
2. Combine either wheat or spelt flour with baking soda and salt in a small bowl.
3. Beat together butter, organic sugar, brown sugar and vanilla extract in a large bowl until creamy.
4. Add eggs one at a time. Beat well after adding each one.
5. Add flour mixture gradually. Stir in chocolate chips.
6. Refrigerate dough for one half hour to firm dough.
7. Form dough into one inch balls on ungreased cookie sheets.
8. Bake for 9 to 11 minutes until golden brown.
9. Cool on cookie sheets for two minutes. Remove to wire racks to cool completely.