

Crispy Crunchy Chocolate Chip Cookies

Yields approximately 8 dozen cookies, really a huge amount!

2 cups white sugar (do NOT sub brown sugar or it won't be crispy)
2 cups butter/margarine (450 grams), softened
6 cups flour
1 teaspoon baking soda
1/2 teaspoon salt
3 eggs
2 teaspoons vanilla
1 scant teaspoon almond extract (a subtle and nice added flavor)
3 cups of combined chocolate chips, buttons, disks - can be semi sweet or dark

Directions:

Take sugar and softened margarine and beat briefly till incorporated and fluffy. Add all the other ingredients except the chocolate chips. Beat together till combined and then add chocolate chips. At this point, I refrigerate the dough for about half an hour. It's firmed up, easier to work with - however, you can just go straight to cookie making/baking if you wish.

Preheat oven to 350 degrees. Start either cookie scooping (with tablespoon scooper) or pinching off a tablespoon worth with your fingers and rolling, or freeze some of the dough (as described above). Space about an inch apart on your cookie sheets, it's sufficient since the cookies hardly spread, they rise. Bake in hot oven for 15-18 minutes till pale brown on top and medium brown on the bottom. Let cool completely for the awesome crunch.

Nice thing about these cookies, they don't lose the crunch even after you've frozen them. They keep well for over a month in the freezer, however, predators in my house (you know who you are) who've discovered they are even excellent not defrosted (just don't break a tooth!) have left me oftentimes with a sad box in the freezer with 2 cookies left inside. Oh dear.