

## **The Cookie-Bakin' Grandma's Chocolate Chip Cookies**

*a family recipe from John Howard*

### **Ingredients:**

- 1 cup butter, softened
- $\frac{3}{4}$  cup brown sugar
- $\frac{3}{4}$  cup granulated sugar
- 2 eggs
- 1 teaspoon vanilla
- 1 cup flour
- 1 cup whole wheat flour
- $\frac{1}{4}$  cup wheat germ
- 1 teaspoon baking soda
- $\frac{1}{2}$  teaspoon salt
- 1 cup chopped nuts (optional)
- 2 12 oz. pkg semi-sweet chocolate chips

### **Steps:**

- Cream butter with brown sugar and granulated sugar until light and fluffy. Beat in eggs one at a time. Add vanilla.
- Combine flours, wheat germ, soda and salt. Mix into egg mixture until well blended.
- Fold in nuts and chips.
- Drop by teaspoonfuls on ungreased baking sheet.
- Bake at 375 degrees, 8-10 minutes. Cool on wire racks.