

Chocolate Chip Pan Cookies

2 sticks (1 cup) of Butter at room temp

$\frac{3}{4}$ cup Sugar

1 cup plus 2 tablespoons Domino's Brownulated Brown Sugar

1 teaspoon vanilla

2 eggs

2 $\frac{1}{4}$ cup flour

1 teaspoon baking soda

1 teaspoon salt

2 cups semi-sweet chocolate chips

1 cup pecan halves

Preheat oven to 375 degrees. Cream together butter, sugar and brown sugar. Add eggs and vanilla and beat until light and fluffy and pale in color. Let this beat for a long time so it was very light and airy. In a separate bowl mix dry ingredients. Stir in dry ingredients by hand. Stir in chocolate chips and pecans if desired. Spread mixture onto a greased jelly roll pan. Bake for about 17 minutes.

These are great cut into squares and all of the batter goes into one pan.

- For these to turn out correctly you need to use Domino's Brownulated sugar. This is different than regular brown sugar.
- You need a jelly roll size pan (smaller rimmed cookie sheet). IF you can't find one you can drop these cookies by spoonfuls onto greased or parchment lined pans. They will cook for about 11 minutes.