

## White Chocolate Chip Walnut Cookies

These were well received when I brought them to American Radio Systems in Sacramento, where I worked in the 90s. I was frequently reminded to bring more.

$\frac{3}{4}$  cup granulated sugar

1 cup brown sugar

1 cup (2 sticks) butter

1 tablespoon vanilla extract

2 eggs slightly beaten

3 cups flour

$\frac{3}{4}$  teaspoon baking soda

$\frac{3}{4}$  teaspoon salt

12 ounces (usually one package) white chocolate chips

1 cup chopped walnuts

1 tablespoon cinnamon

Preheat oven to 350 degrees. In a large bowl, combine sugars. Add in butter and cream together with the sugar. Add vanilla and eggs. Mix together. In a separate bowl, sift together the flour, cinnamon and salt; and add to the creamed mixture. Mix well. The dough will be very stiff. Add the chocolate chips and walnuts. Drop the dough onto ungreased baking sheets. Bake 10 – 12 minutes.

The key to great cookies is to slightly undercook them. They are ready when they are tan, not brown, on the bottom. Remove from oven and cool on cardboard or cut up shopping bags that will absorb extra oil as they shrink.