



Giant Chocolate Chip Cookies

Recipe courtesy of Time Life

- 1/2 cup butter, softened
- 1 cup packed brown sugar
- 3/4 cup granulated sugar
- 2 large eggs
- 1-1/2 teaspoons vanilla extract
- 1/4 cup sour cream
- 2-1/2 cups all-purpose flour
- 1 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 1 package (11.5 oz) chocolate chunks
- 1 cup chopped pecans (optional)

Preheat oven to 375. Line two cookie sheets with parchment paper; set aside. In large mixing bowl, beat butter and sugars on low speed until light and fluffy. Add eggs, vanilla and sour cream. Beat on medium-heat for 2 minutes. Stir in flour, baking powder, baking soda, and salt. Add chocolate chunks and pecans. Mix just until combined.

Use 1/4 cup measure or medium sized ice cream scoop and fill the measure to heaping. Place 6 balls of dough 3 inches apart on each of the prepared baking sheets. Place baking sheets on two center racks of oven. Bake 14-16 minutes, switching the cookie sheets, top and bottom, halfway through. Cool cookies on baking sheets for 1 minute before lifting them off with spatula.