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## ***Picnic Chocolate Chip Cookies***

- 1 1/4 Cups flour
- 1/2 Tsp baking soda
- 1/4 Tsp salt
- 1/2 Cup butter or margarine, softened
- 1/2 Cup firmly packed brown sugar
- 1/2 Cup granulated sugar
- 1 Egg
- 1 Tsp vanilla extract
- 1 Pkg. (6 oz.) semisweet chocolate chips
- 1/2 Cup chopped walnuts (optional)

- 1) In a bowl stir together flour, baking soda, and salt to combine thoroughly; set aside. Preheat oven to 375 degrees.
- 2) In mixer bowl combine butter and sugars; beat until fluffy and well blended. Beat in egg. Add vanilla and mix well.
- 3) Gradually add flour mixture until just blended. Stir in chocolate chips and walnuts (if used).
- 4) Drop by rounded teaspoons, placed well apart, onto lightly greased or nonstick baking sheets. Bake until cookies are well browned (12 to 14 minutes).
- 5) Cool on wire racks.

Makes 30 2 3/4 inch cookies.