

Greg's Chocolate Chip Cookies

2.5 cups flour
2 eggs
.75 cups white sugar
.75 cups brown sugar
2 sticks butter, mostly melted
.5 bag chocolate chips
1 TBL vanilla
1 TBL whiskey
1 teas baking soda

Preheat oven to 375 F. Melt butter in microwave, about 45 seconds for 2 sticks. Put eggs, flour, then butter in the dish, mix a little, add the sugar, chips, vanilla, baking soda, whiskey. Mix until smooth. On cookie sheet, make small balls about 1 inch diameter, about 1 inch apart, press flatter with hand. Bake for 9 minutes or until edges become slightly brown. Let cool, remove from cookie sheet, place on cool cookie sheet until firm, move to storage container. eat.

To change things up, remove vanilla, add 3 TBL of maple syrup. Cinnamon works well also.