

# Chocolate Chip Cookies

Use either sifted pastry flour or sifted spelt flour. Both variations are delicious, but the taste is noticeably different.

*3 cups Weatherbury  
sifted wheat pastry or  
sifted spelt flour*

*1 teaspoon baking soda*

*1 teaspoon salt*

*1 cup organic butter  
softened*

*3/4 cup organic sugar*

*3/4 cup packed organic  
brown sugar*

*1 teaspoon organic vanilla  
extract*

*2 large free range eggs*

*2 cups semi-sweet chocolate  
chips*

1. Preheat oven to 375 ° F.
2. Combine either wheat or spelt flour with baking soda and salt in a small bowl.
3. Beat together butter, organic sugar, brown sugar and vanilla extract in a large bowl until creamy.
4. Add eggs one at a time. Beat well after adding each one.
5. Add flour mixture gradually. Stir in chocolate chips.
6. Refrigerate dough for one half hour to firm dough.
7. Form dough into one inch balls on ungreased cookie sheets.
8. Bake for 9 to 11 minutes until golden brown.
9. Cool on cookie sheets for two minutes. Remove to wire racks to cool completely.