

Janet's Notebook

By Janet Tharpe



Is There a Perfect Chocolate Chip Cookie?

Something crazy happened last week... it snowed! While it was only a few inches, that's a lot for my part of the country. I was snowed in and decided to bake a batch of chocolate chip cookies.

One of my favorite recipes is Nikki Lawrence's Best Chocolate Chip Cookies. "My teenager and their friends love these cookies and always request them," says Nikki. If they're teenager approved and called the best they have to be good right?!

Nikki has a secret ingredient in her recipe (shh... it's pudding, but I didn't say a word!) that makes these out of this world. My grandson is a big fan of these too—I had to hide the plate before he ate all of them!

Since then, I've been constantly thinking about chocolate chip cookies and all the fun ingredients you can add to make the perfect kicked-up chocolate chip cookie.

"When I lived in L.A. there was a bakery who made oatmeal pear chocolate chip muffins," shares Lynelle Caldwell. "Over the years, I have worked to turn them into a cookie." Well Lynelle has perfected her Oatmeal Pear Chocolate Chip Cookies.

Pear is an unusual ingredient for a cookie so I was definitely intrigued. It adds such a wonderful moistness to these soft and delicious treats.

You know how I'm no stranger to adding some spirits to my baking, and Amy Jordan's Chocolate Chip Toffee Oatmeal Kahlua Cookies are right up my alley. "These never fail to elicit an 'OMG you should submit this recipe and you'd win something' from someone when I make them," recounts Amy.

Her cookies are jam packed with flavor. Between the chocolate

chips, toffee chips, oatmeal and Kahlua, there's a punch of flavor in just every bite. De-lish!!

Next to chocolate chip cookies, I'm a big fan of the chocolate creme filled cookies that are sometimes double stuffed (you know the ones I'm talking about!). Jean Romero and Junia Sonier merged my two favorite cookies into two amazing recipes!

"Don't let the name fool you, there's no dirt in it anywhere," explains Junia of her Dirty



Dirty Chocolate Chip Cookies

Chocolate Chip Cookies. "I named it this because of how [they] looked when it was all finished.

Between the chocolate creme cookies, the brown sugar and chocolate chips, you can be sure that all the cookie monsters in your life will love these!

Jean's Cookies & Cream Cookies are another must-add to your cookie repertoire. You get bits of chocolate chips combined with chunks of the chocolate cream cookies... my oh my. Right out of the oven these are ooey, gooey good. Get your glass of milk ready. I bet you won't be able to eat just one!

Is there really a perfect chocolate chip cookie? Well, these cookies are pretty close! What's your favorite add-in? Make sure to share your favorite recipe with us.

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