



1 cup (2 sticks) butter, softened
3/4 cup white sugar
3/4 cup brown sugar
1 tsp. vanilla extract
2 large eggs
2+1/4 cups all-purpose flour
1 tsp. baking soda
1 tsp. salt
1 cup chocolate chips
1 cup Heath Bar crunch

PREHEAT oven to 375°F.

COMBINE flour, baking soda, and salt in small bowl. Beat butter, sugars, and vanilla in large mixer bowl until creamy. Add eggs, one at a time, beating well after each addition. Gradually beat in flour mixture. Stir in chocolate chips and Heath Bar crunch. Drop by rounded tablespoons onto ungreased baking sheets.

BAKE for 9–11 minutes or until golden brown. Cool on baking sheets for 2 minutes; remove to wire racks to cool completely.

Yields: 4–5 dozen cookies

Prep Time: 15 minutes
Total time to make: 1 hr

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