

DoubleTree Signature Cookie Recipe

Ingredients:

½ pound butter, softened (2 sticks)
¾ cup + 1 tablespoon granulated sugar
¾ cup packed light brown sugar
2 large eggs
1¼ teaspoons vanilla extract
¼ teaspoon freshly squeezed lemon juice
2¼ cups flour
½ cup rolled oats
1 teaspoon baking soda
1 teaspoon salt
Pinch cinnamon
2⅔ cups Nestle Tollhouse semi-sweet chocolate chips
1¾ cups chopped walnuts

Directions:

Cream butter, sugar, and brown sugar in the bowl of a stand mixer on medium speed for about 2 minutes.

Add eggs, vanilla, and lemon juice, blending with mixer on low speed for 30 seconds, then medium speed for about 2 minutes, or until light and fluffy, scraping down bowl.

With mixer on low speed, add all the dry ingredients except the chips and walnuts.

Once that is all mixed together, mix in chocolate chips and walnuts.

Portion dough with a scoop (about 3 tablespoons) onto a baking sheet lined with parchment paper about 2 inches apart.

Preheat oven to 300°F. Bake for 20 to 25 minutes, or until edges are golden brown and center is still soft.

Remove from oven and cool on baking sheet.

Cook's note: You can freeze the unbaked cookies, and there's no need to thaw. Preheat oven to 300°F and place frozen cookies on parchment paper-lined baking sheet about 2 inches apart. Bake until edges are golden brown and center is still soft.