

Choco-crisp Cookies

<http://userealbutter.com/2007/09/27/choco-crisp-cookies-recipe/>

2 cups flour (2 1/4 cups @8500 ft.)
1 tsp baking soda (1/2 tsp @8500 ft.)
1/2 tsp salt (1/4 tsp @8500 ft.)
1/2 cup dark brown sugar (1 cup light brown sugar @8500 ft.)
1 cup white sugar (1/2 cup @8500 ft.)
1 cup butter, softened (3/4 cup @8500 ft.)
2 eggs, large
1 tsp vanilla (2 tsps @8500 ft.)
1 cup corn flake crumbs
1 1/2 cup semi sweet chocolate chips

Oven: 350°F (325°F @8500 ft.). Cream together butter and sugars. Beat in eggs one at a time and then add vanilla and mix well. Add the flour, soda, and salt and mix. Then add the chocolate chips and cornflake crumbs. Drop by rounded spoonfuls onto a baking sheet. Freeze the baking sheet for 20 minutes. Bake 15 minutes at sea level. Bake for 15-20 minutes @8500 ft. (check for the bottoms to turn golden).