

Chocolate Chip Cookies

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Ingredients

- * all-purpose flour
- * baking soda
- * salt
- * ground cinnamon
- * ground mace
- * ground nutmeg
- * ground cloves
- * butter
- * brown sugar
- * white sugar
- * eggs
- * milk
- * vanilla extract
- * cornflakes
- * rolled oats
- * coconut
- * chocolate chips
- * walnuts

Instructions

- 1. Preheat the oven to 350 degrees. Dry the flour, baking soda, salt, cinnamon, mace, nutmeg, and cloves and set aside.
- 2. Mix the butter, brown sugar, and white sugar. Beat the eggs then mix it with milk and vanilla. Mix in the dried ingredients till blended. Stir the cornflakes, oats, coconut, chocolate chips, and walnuts. Roll the dough into walnut sized balls.

3. Bake for 8 to 10 minutes in preheated oven. References: Research Papers in Baking