

Cookie Recipe

A mother who wanted to do something special to make the evening of Anchorsaway a warmer atmosphere for the students made each night (for years) these cookies. All of our former students remember them because of their size and also the fact that they're delicious! Students told their Moms about them and we received so many requests for this recipe that we put it on our website. So, here it is for you! Bon Appetite!

Anchorsaway Legendary Chocolate Chip Cookies

1 lb. Imperial Margarine
6 c. Flour
2 c. Dark Brown Sugar (1lb.)
1 1/2 tsp. Baking Soda
1 1/2 c. Sugar
1/2 tsp. Salt
2 Tbsp. Vanilla
4 c. Chocolate Chips
3 Eggs

Combine all ingredients.

Batter will be stiff, mix by hand.

Drop by large ice cream scoop on wax paper lined cookie sheet.

Bake at 350 degrees for 15 minutes.

The cookies may not look done...but they are!

Cool on cookie sheet for 5-10 minutes.

Do not reuse the wax paper.

ENJOY!