



CHRISTMAS CHOCOLATE CHIP



Ingredients

- 1 cup softened butter
- 1 cup white sugar
- 1 cup light brown sugar
- 2 eggs
- 2 tsp vanilla extract
- 1 tsp baking soda
- 2 tsp of water
- 1/2 tsp salt
- 3 cups all purpose flour
- 2 cups chocolate chips
- 1 Cup miniature m&ms
- 1 Cup chopped walnuts

Directions

- 1.Preheat the oven to 350 degrees F.
- 2.Cream together the butter, white sugar and brown sugar until smooth. Beat in eggs one at a time, then stir in the vanilla. Dissolve baking soda in hot water. Add to the batter along with salt. Stir in flour, chocolate chips, M & M's and chopped walnuts
- 3.Scoop out batter
- 4.Bake for 10 to 12 minutes in the preheated oven. Cool on baking sheets for a few minutes before transferring to wire racks to cool completely.

