

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
- 1 ¼ teaspoons vanilla extract
- ¼ teaspoon freshly squeezed lemon juice
- 2 ¼ cups flour
- ½ cup rolled oats
- 1 teaspoon baking soda
- 1 teaspoon salt
- Pinch cinnamon
- 2 ⅔ cups Nestle Tollhouse semi-sweet chocolate chips
- 1 ¾ 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 the mixer on low speed for 30 seconds, then medium speed for about 2 minutes, or until light and fluffy, scraping down the bowl. -With the mixer on low speed, add flour, oats, baking soda, salt and cinnamon, blending for about 45 seconds. Don't overmix.
- Remove bowl from mixer and stir in chocolate chips and walnuts.
- Portion dough with a scoop (about 3 tablespoons) onto a baking sheet lined with parchment paper. Space about 2 inches apart.
- Preheat the oven to 300°F. Bake for 20 to 23 minutes, or until edges are golden brown and the center is still soft.
- Remove from the oven and cool on a baking sheet for about 1 hour.