

Chewy Cookies, Theme and Variations

The Theme (Chewy Vanilla Cookies)

- 2 eggs, beaten
- 1 tablespoon water
- 1 teaspoon vanilla extract
(for Variations, other flavorings to taste)
- 1 cup salted butter (2 U.S. sticks), melted
- ½ cup Karo light corn syrup
- 2 cups sugar
(for Variations, 1 – 2 cups add-ins)
- 3¾ cups all-purpose flour
- 1 teaspoon baking soda
- ½ teaspoon salt (1 teaspoon if using unsalted butter)

In a large bowl, beat together the eggs, water, vanilla, melted butter, corn syrup, and sugar. (When making a Variation recipe, add other extracts and flavorings with the vanilla, and stir in the add-ins after the wet ingredients have been combined.)

Stir together the flour, baking soda, and salt. Add to wet ingredients and mix well. The dough will be sticky and quite moist.

Drop onto lined or ungreased cookie sheets, using about 2 teaspoons of dough per cookie. Bake at 325 degrees F for 7 to 9 minutes. Do not overbake. Allow cookies to sit for a few minutes out of the oven, then remove them to cooling racks. Store in air-tight containers when completely cool.

The cookies should be flat, textured, and amazingly chewy. They're wonderful hot out of the oven, but even better the next day.

The beauty of this recipe, besides that it produces delicious, chewy cookies, is its flexibility. The sky's the limit on variations. Use chocolate chips, M&Ms, gum drops, or dried fruit for add-ins. Try other extracts, such as almond, orange, or lemon. Add the spices of your choice with the dry ingredients. Substitute cocoa powder for a quarter cup of the flour. Have fun!