



## Chocolate Chip Cookies

Recipe by Susan Herrmann Loomis. As an internationally-recognized expert on food and an award-winning journalist and author, Susan Herrmann Loomis takes a unique approach to her craft by combining training in journalism with a love for food and the people who produce it. She is the award winning author of nine books. More about Susan can be found at her website, [On Rue Tatin](#), or at [Amazon.com](#).

Makes 4 dozen

When Susan Loomis created this recipe for Chocolate Chip Cookies, to share with her French neighbors in Louviers, she chose to enrich the flavor of a great American classic with [India Tree Light Muscovado](#) and [India Tree Dark Muscovado Sugars](#) from Mauritius.

### INGREDIENTS

- 3 cups all-purpose flour
- 1 teaspoon fine sea salt
- 1 teaspoon baking soda
- 18 tablespoons unsalted butter at room temperature
- 3/4 cup [INDIA TREE Dark Muscovado Sugar](#)
- 3/4 cup [INDIA TREE Light Muscovado Sugar](#)
  
- 2 large eggs
- 2 teaspoons vanilla extract
- 12 ounces semi-sweet chocolate - preferably Valrhona/Lindt/Scharffenberger - coarsely chopped

### EQUIPMENT

- Large bowl
- Electric Mixer
- Measuring cups - dry
- Wooden spoon
- Measuring spoons
- Cookie sheets

## INDIA TREE PRODUCTS

- **INDIA TREE Dark Muscovado Sugar**
- **INDIA TREE Light Muscovado Sugar**

## INSTRUCTIONS

1. Preheat oven to 375 F. Line several baking sheets with parchment paper.
2. Sift together all the dry ingredients onto a piece of waxed or parchment paper.
3. In a large bowl or the bowl of an electric mixer, mix the butter until it is light and pale yellow. Add the sugars and mix until thoroughly combined and light. Add the eggs, one at a time, just until thoroughly combined. With the mixer running slowly, add the vanilla, then the dry ingredients, mixing just until combined. Finally, with the mixer running slowly, add the chocolate. You may need to finish mixing in the chocolate by hand so that it is thoroughly mixed throughout the dough.
4. Scoop out heaping tablespoons of dough, and place the mounds 1 1/2 inches apart on the prepared baking sheets. Bake in the center of the oven 12 to 15 minutes, depending on whether you like your cookies soft, or fully baked!