

Inspired by *C.R.A.Z.Y.* (2005)



# COOKIE

From the kitchen of **Adam Janes** of The Federal • [thefed.ca](http://thefed.ca)



## *C.O.O.K.I.E.*

### Chef Adam Janes' Chocolate Chip Cookie

#### *Ingredients*

1 cup softened butter

½ cup brown sugar

½ cup white sugar

1 tsp vanilla

1 egg, beaten

1½ cups sifted flour

1 tsp baking soda

¼ to ½ tsp salt

1½ cups rolled oats

2 cups chocolate chips

¼ cup pecans (optional:

toast in oven at 350°F for

5 to 6 minutes)

#### *Method*

- 1 Preheat oven to 375°F.
- 2 Beat butter, sugars and vanilla. Add egg; beat well. Combine flour, baking soda and salt in another bowl. Gradually add dry mixture to butter mixture; mix well. Stir in oats, chocolate chips and pecans.
- 3 Drop by small or large spoonfuls onto an ungreased baking tray. Brush cookie tops with melted butter before baking.
- 4 Bake for 9 to 12 minutes or until lightly browned (depending on size). Cool slightly on baking tray, then transfer to wire rack to cool completely.
- 5 Pair with milk or a White Russian. Enjoy!