

Judiaann's Favorite

JUDIAANN'S FAVORITE CHOCOLATE CHIP COOKIES

2 2/3 cups unbleached all-purpose flour	1/2 cup sugar
1/2 teaspoon baking soda	1 cup (2 sticks) unsalted butter, softened
1/2 teaspoon baking powder	2 large eggs, room temperature
1 cup dark brown sugar, packed	2 teaspoons pure vanilla extract
1 teaspoon salt	2 cups (one 12-ounce bag) semi-sweet chocolate chips

1. Preheat oven to 400°F
2. In a bowl, combine flour, baking powder, and baking soda. Mix together and reserve.
3. Beat together butter, sugars, and salt until light and fluffy. Add eggs, one at a time, then vanilla extract. Mix again until well combined.
4. Add dry ingredients in two parts, mix until incorporated.
5. Add chocolate chips and mix by hand until combined.
6. Scoop out 1 1/2 tablespoons of cookie dough (using a medium size cookie scoop) and place about 1 inch apart on a parchment paper lined baking sheet.
7. Bake cookies, one sheet at a time, on the center rack for about 6-7 minutes. The cookies will appear just barely browned around the edges and will appear slightly underbaked at the center. Allow the cookies to rest on the tray for about a minute then carefully transfer them to a wire cooling rack using a thin edged spatula.
8. Eat a few cookies while they're still warm and store the rest in an air-tight container.
9. Dough can be frozen for up to 2 weeks and refrigerated for up to 5 days.

Note: You may need to experiment with the baking time to get just the right baking time for the size of cookie desired. I recommend using a digital timer and a cookie scoop for the most accurate results. Remember ... 30 seconds makes a big difference with these cookies. Timing is crucial.

*Judiaann Woo '94, Pacific University. Reprinted in PACIFIC magazine, Summer 2006.
Winner of Seventeen magazine's "Best Chocolate Chip Cookie" recipe contest.*

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JUDIAANN'S FAVORITE APPLE PIE – (makes one 9-inch pie crust)

CRUST

4 tablespoons (1/2 stick) chilled unsalted butter,
cut into 1/2-inch pieces
1 cup all-purpose flour
4 tablespoons chilled vegetable shortening,
cut into 1/2-inch pieces
1/3 cup cake flour
1 tablespoon sugar
3 tablespoons ice water
1/2 teaspoon salt

1. Blend flours, sugar, and salt together in a food processor.
2. Add chilled butter and shortening and pulse until mixture resembles coarse meal.
3. Sprinkle water over flour mixture and pulse until dough forms moist clumps.
4. Gather dough together and wrap in plastic wrap and flatten into a disk.
5. Refrigerate dough for about 45 minutes.

CRUMB TOPPING

1 cup all-purpose flour Pinch of salt
2/3 cup sugar 2/3 cup slightly softened unsalted butter

1. Blend flour, sugar, and salt in a food processor.
2. Add butter and pulse until mixture resembles crumble.
3. Chill or freeze until needed.

FILLING

1/2 cup sugar 1/4 teaspoon ground nutmeg
2 teaspoons grated lemon zest 1/8 teaspoon ground ginger
1/4 dark brown sugar, packed 8 medium-sized apples in two different varieties
1/4 light brown sugar, packed (a combination of Macoun, Cortland, or
4 tablespoons all-purpose flour Granny Smiths), peeled, cored, cut into 12ths
1/2 teaspoon ground cinnamon 1 tablespoon lemon juice

1. In a medium-sized bowl, combine all the ingredients except for the apples and lemon juice. Mix well and reserve.
2. Peel, core, and cut each apple into 12ths. In a large mixing bowl, combine apples and lemon juice. Add sugar/spice mixture and toss to coat apples evenly.

ASSEMBLY & BAKING

1. Preheat oven to 425°F.
2. Roll out dough on a lightly floured surface to approximately 12 inches in diameter.
3. Transfer dough to a 9-inch metal pie plate. Fold edges up and crimp decoratively. Chill dough while preparing the apple filling.
4. Prepare apple pie filling.
5. Transfer pie plate to a parchment paper or foil lined sheet pan.
6. Pile apples into pie shell.
7. Cover apple filling with crumb topping, covering the entire surface. Pat down with your hands to make it stick if necessary.
8. Bake at 425°F for 10 minutes.
9. Reduce oven temperature to 350°F and bake for an additional 45-55 minutes or until the crumb topping is golden brown.
10. Allow the pie to cool at room temperature for at least 3 hours before slicing.
11. Serve with vanilla ice cream or sweetened whipped cream.

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