THE "ELLIS CHOCOLATE CHIP"

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[Assignment: Write a process description in which you make the point that your own method is superior to some other, perhaps more common, one. Be sure to distinguish between steps and describe each step of the process fully.]

(1) All you chocolate chip cookie lovers who have never had a chance to learn the ins and outs of making superb chocolate chip cookies, here is your chance. Now you may ask yourself, "Where does this guy get off telling me how to cook chocolate chip cookies?" The place I get off is Midlothian, IL., where, from the age of a toddler until a few years ago, I was educated in the process of making only superb, good-tasting, and mouth-watering chocolate chip cookies. My mentor during that time was my grandmother. Since those days, I've expanded my culinary art to other entrees, but my specialty still remains the "Ellis Chocolate Chip."

(2) The first thing in preparing the "Ellis Chocolate Chip," is to determine how much time you are willing to invest in the process. If for some reason you've fallen behind in your work and need to have cookies in an hour, then forget the idea of Ellis home baked cookies. You'll only ruin the cookies and make fools out of you and me. Instead, go to the store and buy a bag of "Chips Ahoy Chocolate Chips." You'll save yourself time and energy, and at the same time, keep the integrity of my name.

(3) If, on the other hand, you have 2 to 3 hours before needing the cookies, then it's time for the quickie mix of Betty Crocker. Of course, if you use her mix, you'll get the worst-smelling, worst-looking pile of offal you have ever encountered. But enough of that garbage. Let's get on with the only way to bake superb chocolate chip cookies.

(4) **Equipment:**

- **2 8 1/2" x 14" cookie sheets** (Make sure they are not treated with non-stick chemicals, or else the cookies will be as flat as a piece of loose-leaf paper.)
- **1 stick of butter** (Use to grease the pan.)
- **1 glass measuring cup** (No plastic! Plastic contains chemicals that give the cookies a horrendous taste.)
- **3 metal tablespoons**
- **3 metal teaspoons** (Again no plastic.)
1 large 2 qt. glass mixing bowl
6 large dinner plates
1 spatula

Ingredients:
1 cup of finely granulated white sugar
   (It must be finely granulated or else you will have lumps in your cookies.)
1 cup of finely granulated brown sugar
   (Again, make sure it is finely granulated.)
2 sticks of real butter
3 large fresh eggs
1 teaspoon of salt
1 teaspoon of baking soda
1 teaspoon of vanilla
2 1/2 cups of fresh stone ground flour
   (Flour must be freshly stone ground or else the cookies will not rise properly.)
1 bag of Nestle's Chocolate Morsels
   (No substitute, or else the chips will form little cess pools of chocolate in your chips.)
1 bag of semi-crushed walnuts
   (The nuts can't be too crushed or else they will mix with the salt and soda, and the cookies will be flat.)

Mixing:

Once you have all the necessities, you are ready to begin mixing the batter. First, using one of the metal tablespoons and the 2 qt. mixing bowl, cream the butter. If you do use a plastic spoon, you may find bits and pieces of plastic in your cookies. Next, add both kinds of sugar, 1 cup at a time. If you insist on dumping both cups in at once, the cookies will not form correctly. Mix until no sign of either the white or brown sugar is visible. Now add the three eggs, 1 egg at a time, and mix until no egg yolk can be seen. Add in 1 teaspoon of salt, 1 teaspoon of baking soda, and 1 teaspoon of vanilla. Continue to mix until the dough is stiff. Next add the 2 1/2 cups of flour, 1 cup at a time. Mix slowly and carefully, for if you do not keep all 2 1/2 cups of flour in the bowl, the cookies will fail to rise. After thoroughly mixing the batter, cover it with plastic wrap and place the bowl in the refrigerator for 24 hours. This will ensure that the mixture sticks together, thus providing a better tasting cookie. Finally, mix in the nuts and morsels and set the batter aside.

Cooking:

Preheat the oven to 375° Fahrenheit. Take the two cookie sheets, and using a paper towel, lightly grease them. Be sure not to touch the pan, or else the oil on your skin will cause the cookies to stick to the pan. Next, take a teaspoon and the knife, form small
balls with the batter, and place them on the cookie sheets, 1 1/2 inches apart. Place the cookie sheets in the oven for 8 minutes. When the time is up, remove them using oven mitts. With a toothpick, gently poke a cookie. If the cookie clings to the toothpick, the batch is not done, so place it back in the oven for 1 minute. Do this until the cookie does not stick to the toothpick. Carefully take the cookies off the sheets with the spatula, and place them on the dinner plates. Do not place the cookies on top of one another, or else they will all melt and form one repulsive, amalgamated mess. When the cookies have cooled enough so that you can touch one, cover them with plastic wrap and wait until they have finished cooling.

(5) Now that the labor is over, you can enjoy your fabulous creation. First, pick up a cookie. Has any "Chips Ahoy Chocolate Chip Cookie" ever tasted like this? Now, smell it. Was there ever a Betty Crocker quickie mix cookie that smelled like this? Now comes the hard part. Taste it. As you wash it down with a tall glass of cold, frothing milk, I dare you to say that you have ever tasted such a cookie from either Betty Crocker or "Chips Ahoy Chocolate Chip Cookie." As the cookie hits your stomach, the moment of truth has arrived. From this moment on you will bake only the "Ellis Chocolate Chip."