

The Cooking Bachelor's

Patented Chocolate Chip Cookies

By Dave "The Cooking Bastard" Reed

The staple of any healthy diet (and I mean healthy in both the physical and mental sense) is the chocolate chip cookie. But what is the best kind of chocolate chip cookie? The easiest solution is to go to the supermarket and get a bag of the mass-produced, so-dry-you'll-chip-your-teeth cookies available there, though there are sometimes stores with a bakery section that features bags of "fresh" cookies. Do not be fooled. These are cheap imitations. As the old saying goes, if you want really good cookies, you've got to bake them yourself. (Or something like that. I was never very good at remembering old sayings.)

Now, if you're like me (you know who you are), you love chocolate chip cookies and are perfectly willing to use up a good hour of the day making them. Actually, if you're like me, you make them late at night when you should be writing that damn sociology paper. If you're not like me, never fear! Simply find someone who likes to bake, clip out this article, and subtly staple it to his or her forehead. Good! Now all we need to do is get the ingredients.

To make "The Cooking Bachelor's Patented Chocolate Chip Cookies" you will need:

- 1 cup (two sticks) of softened butter
- 3/4 cup granulated sugar
- 4 ounces of 151 proof rum
- 2/3 cup brown sugar
- 1 teaspoon of baking soda
- 3 ounces of whiskey
- 1 teaspoon of salt
- 1 1/2 teaspoon of vanilla extract
- 2 eggs
- 24 ounces (two cans) of cheap beer
- 2 1/4 cups of flour



3 cups chocolate chips and tequila

In a large mixing bowl, mix the softened butter, sugar, brown sugar, baking soda, salt, vanilla extract, and eggs. You can use an electric mixer if you have one, but I have lately been forced to use a fork or spoon. Now, have a beer. You've earned it.

Now mix in the flour, but very carefully. Flour can easily make a mess. Mix it in one cup at a time. Then, add the chocolate chips. Now, you're ready to get baking!

Preheat the oven to 375°. In a separate container, mix the rum, tequila, and whiskey in roughly equal parts. The average alcohol content of your drink is now approximately 55%. Remember that, but set the drink aside for now.

Arrange small balls of cookie dough on a cookie sheet (adjust size to taste, but don't make them too big or they won't cook all the way) and put the sheet into the oven. Now, sit back and wait, enjoying your drink. (This recipe makes about four dozen cookies and can tranquilize three elephants. Drink slowly.)

The cookies will be done in about 10 minutes. In the meantime, here are a few do's and don'ts about baking cookies:

DO share your cookies with your neighbors. This is a great way to make friends and influence people.

DON'T leave your cookies out in the common room of your suite if you know there's going to be a *WheatBread* meeting there.

DO help yourself to a little of the raw cookie dough.

DON'T choke.

Your cookies should be just about done. When they've turned a pleasant golden brown color, take them out and put them on a rack to cool. Repeat the process until all the dough is used up, then down what's left of the drink and pass out on the couch. Make sure the second beer is handy when you wake up to take the edge off the hangover. And while your at it, have a cookie.