

CHOCOLATE CHIP COOKIES

By Sasha Truax

Set aside a good chunk of time before you even get into the recipe. It can take a while. Don't worry about the oven yet, unless you are a particularly quick baker. In a large bowl, combine half a cup of white sugar and a cup of packed brown sugar.

You must pack the brown sugar to ensure it is in the correct amount. You don't do that with the white sugar. Or at least, I don't think you do. After this, soften a cup of butter- but do not melt it. If there is any melted butter, separate it and put it in the refrigerator for later in the recipe. Combine the solid butter with the sugar until there are no chunks left. This is very important- No. Chunks. I like to combine them by hand, with a fork. I feel it makes things taste better than a stand mixer does. Feels more like home. Now remember, no chunks.

No chunks, got it.

Then, add three teaspoons of vanilla extract and a teaspoon, or a little less, of almond extract. Add one of your two eggs. Mix until combined. It looks gross, doesn't it? Add another egg. Mix until combined. Add another egg- wait, I think we already did that. Silly me! We'll judge by the consistency- I think that's right. Add a small dollop of molasses, your extracts, and the butter. We already put in butter, didn't we? Oh, I'll ignore that then.

...

Slowly mix in half a cup of flour. Then another half a cup. Then, add a teaspoon of baking powder and a teaspoon of salt. Oops, that was supposed to be baking soda, wasn't it... Oh, bugger. I'm sorry dear, we'll have to start again.

That's alright.

Alright. In our bowl, half a cup of white sugar and...oh... half a cup of packed brown sugar. You must pack the brown sugar to ensure it is in the correct amount. I don't think you do that with the white sugar.

I remember.

Now we soften a cup of butter, and dump it in. Combine the butter with the sugar until there are no chunks left. No chunks, copy?

Copy.

Now, three teaspoons of vanilla extract and however much almond extract. Three is a bit strong for almond extract... Add your eggs, and mix until combined. Two eggs, I think. It looks gross, doesn't it? Add a small dollop of molasses, and any leftover

butter... Oh, I forgot to separate the butter earlier... I'm sorry dear, do you want to start again?

No, no I'm sure it's alright. They'll taste good anyway.

Alright, if you insist dear. Slowly mix in a cup of flour. I like to sprinkle it in and stir as I go. Once it is of uniform consistency- consistency, what a funny word.

I wonder how that came about. It has con, so it must be against sistency. Now I don't really know what that means, but I'm assuming it is something disorganized. Sorry, what was I telling you about? Oh yes. Then, add a teaspoon of baking soda and a teaspoon of salt. It's important that it is baking Soda and not baking Powder. Otherwise, we'd have to start over again and that would be sad.

It wouldn't be too bad.

Now we are going to add one and three quarters of a cup more flour. Mix in half a cup. Another half a cup. Another half a cup, and I think one more... or maybe a half of a half of a cup. What's that called? A quarter cup, right. I think I forgot to add the baking soda, so let's do that now. I feel like there should be milk in this recipe, is there? Oh, yes I'm sure there must be. Add a splash of milk. Stir in as many chocolate chips as you would like.

So the whole bag?

Hahaha, if that's the way you like them! Form the dough into small balls that fit in the palm of your hand, and place on a cookie sheet. Try to make them uniform in size. Put your sheet in the oven, cook for about thirteen minutes.

Alright, they should be ready. What? They don't look like they cooked at all. Did I make the balls too big? Oh no, silly me, the oven wasn't on! Let's put the dough in the fridge and preheat the oven to 370 degrees. Once it has reached it, place the tray of dough in the oven and lower the temperature. To what... I think 300? No no, that's too low. 350. Bake for about 13 minutes. Let's go step outside and enjoy the sunshine while they cook.

We've been out here for a while.

Do you smell that?

What's that? Ah, someone must be having a fire outside. It's a bit hot for it, but to each their own. Wait... Oh, darn! It seems I've lost track of time. I must have left the oven on. Silly me, I think I'm getting a bit forgetful. Oh gosh, look at them in there, all burnt up. I'm sorry dear.

That's alright. Wait, stop, what are you-

Oh you're right, almost forgot my oven mitt. Where is that thing? Oh, I'll be right back.
Don't turn the oven off, we have more to put in.

Hello?

Oh, dear, thank you so much for coming to visit! I was just taking a quick nap, I hope you don't mind my appearance. What? An oven mitt? That should be... oh, where is it? I'm not sure. What are you using an oven mitt for? You want to turn off the oven? Ok dear, let me go find that oven mitt for you. Were you cooking something for me? You're so sweet.

... They're a bit burnt, I hope that's alright.

Oh no, I don't mind that at all- one day I'll teach you how to make my secret cookie recipe. It's been passed through our family for generations, you know. You could say I'm a master at it.

I'd like that.

Of course! I'm sure it would take you a bit, but it's something you should learn. What was I doing for you again? Oh, right, the oven mitt.

Grandma?

I'm just looking for your grandpa, he must have put it somewhere. He's always putting things in places and forgets to tell me where they are, and then sometimes he forgets where he put them! But this time I'm sure he'll know.

Gram, he's not home right now.

Haha, I must have forgotten. Silly old fool, he never even leaves a note when he's going out anymore. Always leaving without telling me where he's going. Well, that's alright, we can find it without him. Hmm, now where did I put it...

Here you are dear! Oh my, those are a bit black aren't they. That's alright, you'll get better the more you do it. Older and wiser, as they say, haha! What's this? Did you put a note on my stove?

I am certainly capable of cooking for myself. You young people, wanting to be in control of everything. I've been on this earth many more years than you, I can cook for myself if I please. You young people... Just because I'm old doesn't mean I'm incapable.

You're right, I'm sorry.

Hello? Yes, I'm calling for my grandmother. I was wondering if I could talk to you about getting the gas turned off for her stove. Or, disconnected. No, I understand that it isn't my house but you don't understand- can you just work with me here?

Hello?

Grandma?

Are you home? Oh, god-

Oh, hello there. So nice of you to come visit me. You see how they have me set up here? They won't let me leave the bed. They're trying to tell me I hit my head. Do you know? Were you there? I don't think I did that. I don't think so. You should get your hair cut, it's much too long.

Grandma, how are you feeling?

Oh, I'm alright. I think you're the first one to visit me. But I can't have been here very long. I'm sure I'll be out soon. See how bright it is outside? I'm sure I'll be out by the end of the day, before the sun goes down.

You think they'll let you out so soon?

Yes, didn't I tell you? I'm sure I'll be out by the end of the day, before the sun goes down. You should listen more when people talk.

... I'm sorry, ok.

Hello?

Hi. Do you remember me?

I'm afraid I don't recall. Who are you? Are you the one keeping me here? You have to tell them to let me out of this bed. Look at the window. See the sun?

How are you feeling?

I feel fine, how are you?

I'm doing well.

Have you seen the daffodils?

Yes, the ones I brought in for you?

No no, that wasn't you, I'm sure of it. Do I know you from somewhere?

... Can I hold your hand?

I miss you.

I'm sorry I wasn't here. They called me, but I was stuck in traffic, it took so long. I hope you're feeling better. I hope you remember me again. I'm sorry I wasn't here.

I've tried to bake your cookies, but I can't remember how much of each ingredient to add. I wish I'd written it down, or recorded it, even if you said different things sometimes.

I could have worked on it for you.

I miss you.