**Chocolate Chip Cookies – production**

7 ½ C. flour

1 ½ t. Baking soda

¾ t. Salt

3 c. Brown Sugar, packed

6 eggs

2 T. Vanilla

6 C. (36 oz.) Chocolate Chips

Combine flour, soda, and salt; set aside.

In large mixer, with paddle attachment place: sugars and butter. Mix at speed 1 until a grainy paste forms.

After mixer has come to a complete stop, turn to speed 2. Add eggs and vanilla. Mix until light and fluffy.

Switch back to speed 1. Add in the flour mixture.

Mix in chocolate chips just until blended.

Test Cookies: Scoop one cookie (#20 scoop) and bake in convection oven at 325 for 4 minutes, turn and bake for more minutes. If more flour is needed, add more.

Scoop out using a #20 scoop, onto large baking tray, with parchment paper. Cover. Place in the freezer. After cookies are solid place in white cookie containers and place back in freezer.