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CHOCOLATE DROP COOKIES

- 1 Cup Sifted Flour
- 1/2 Teaspoon Salt
- 1/2 Teaspoon Baking Soda
- 1/2 Cup Butter
- 1/3 Cup Granulated Sugar
- 1/3 Cup Packed Brown Sugar
- 1 Egg, beaten
- 1/2 Teaspoon Vanilla
- 1/2 Teaspoon Hot Water
- 1/2 Cup Chopped Nuts
- 10 1/2 Ounces Semi Sweet Chocolate Chips

DIRECTIONS

- 1. Sift flour with baking soda and salt three times.
- 2. Cream butter until smooth and soft.
- 3. Add both sugars gradually and beat until fluffy.
- 4. Add egg and vanilla.
- 5. Beat until light.
- 6. Add sifted dry ingredients gradually.
- 7. Add hot water, then fold in nuts and chocolate.
- 8. Drop by teaspoons onto a greased baking sheet.
- 9. Bake in a 375 degree oven for 10 to 12 minutes.
- 10. Remove to racks to cool.