



BY BETTY KAISER  
For the Sentinel

# Cook's Corner

## Cheers for chocolate chips!



coarsely chopped  
9 ounces bittersweet chocolate coarsely chopped  
1/2 cup (1 stick) unsalted butter  
4 eggs  
3 tablespoons instant espresso  
1 3/4 cups sugar  
1/2 cup pastry flour (yes, that's correct)  
1/4 teaspoon baking powder  
1/4 teaspoon salt  
8 ounces bittersweet chocolate, chopped into 1/2 inch chunks

Heat oven to 350° F.  
Line baking sheets with parchment

In a saucepan over low heat, combine unsweetened chocolate, bittersweet chocolate and butter, stirring occasionally until melted. Remove from heat.

Combine the eggs, espresso and sugar in the bowl of an electric mixer and mix on low speed, scraping the bowl as needed, until blended. Then on high speed until the mixture becomes lighter in color and thickens—2 or 3 minutes. Add the melted chocolate mixture (do not cool it before hand) and beat on medium speed until just mixed with the batter.

Add the pastry flour, baking powder and salt; beat at medium-low until just mixed in, scraping down the sides of the bowl. Remove the bowl from the mixer and fold in the chocolate chunks.

Spoon 1/4 cup batter per cookie onto lined baking sheets. Bake until set, about 15 min. Cool for a few minutes, then remove to a rack and cool completely. Makes about 20 large 3-inch cookies.

Note: I prefer these with some chopped walnuts added to the batter. I also like them a little sweeter. Semi-sweet chocolate can replace some of the bittersweet.

### Chocolate Cracked Cookies

1-1/4 cups light brown sugar, firmly packed  
1 cup Crisco shortening (or 1 Crisco

baking stick)  
1 teaspoon vanilla  
2 large eggs  
2 cups flour  
6 tablespoons unsweetened cocoa powder  
1/2 teaspoon salt  
2/3 cup miniature semi-sweet chocolate chips  
1/3 cup sugar  
1/2 cup powdered sugar

Beat brown sugar, shortening and vanilla in large bowl with electric mixer on medium speed until well blended. Beat in eggs. Stir together flour, cocoa, salt and baking soda in small bowl. Gradually add to shortening mixture, beating just until blended. Stir in chocolate chips. Cover and chill dough 2 hours.

Heat oven to 375° F. Form dough into 1-1/4 inch balls. Roll in sugar, then in powdered sugar, to coat completely. Place 2-inches apart on baking sheet. Bake 8-10 min. or until cookies are set. Cool 2 min. on baking sheet. Remove cookies to wire rack and cool completely. Makes about 3 dozen cookies.

### Chocolate Chip Ranger Cookies

1 cup sugar  
1 cup brown sugar, packed  
1 cup shortening  
2 eggs  
1 teaspoon vanilla  
2 cups flour  
1 teaspoon baking soda  
1/2 teaspoon baking powder  
1/2 teaspoon salt  
2 cups Wheaties cereal  
1 package (12 ounces) semisweet chocolate chips  
1 cup walnuts, chopped

Heat oven to 375° F.

Mix sugars, shortening, eggs and vanilla. Stir in remaining ingredients (dough will be stiff). Shape dough by rounded teaspoonfuls into balls. Place about 2 inches apart on ungreased cookie sheets. Bake until set but not hard, 8-10 min. Cool 3 min.; remove from cookie sheet. Makes about 6 dozen cookies.

Note: I often substitute 1/2 cup raisins (soaked in hot water, drained well) for 1/2 cup of the chocolate chips.

Keep it simple and keep it seasonal! Betty Kaiser's Cook's Corner is dedicated to sharing a variety of recipes that are delicious, family oriented and easy to prepare. Contact her at 942-1317 or email [bchatty@bettykaiser.com](mailto:bchatty@bettykaiser.com)

The story of chocolate chips is legendary, but they haven't been around forever. They came about in the year the stock market came crashing down and the Great Depression was just beginning. Life was pretty grim in 1930, but then a new chocolate product came along. The story is old but worth re-telling.

Ruth and Kenneth Wakefield opened a new restaurant in Whitman, Massachusetts in 1930. They named it the Toll House because it was located across from the old Boston-to-New Bedford Turnpike. One day, Ruth was making a batch of cookies and decided to cut up a chocolate bar to add to the dough. She expected the chocolate to melt. Instead, it maintained its shape, and voila! She had created the now famous chocolate-chip cookie.

The cookies' fame spread when she baked them and sent them to Massachusetts soldiers during WWII. Eventually, she contacted Nestle, the manufacturer of the chocolate bar she used. At her suggestion the company began making a scored chocolate bar that bakers could break into small pieces. Soon, a small chopper was available, and then small pieces were sold in bags. The rest (as they say) is history.

If you love rich chocolate-chip cookies you will love today's recipes. The first two are what I call "company good" cookies. Recipe No. 1 is from "Some Crust Bakery," a European-style five-star bakery in Claremont, California. Established in 1916, they're still turning out mouthwatering pies, pastries, quiche, meals and other goodies.

One of their specialties is an amazing mocha cookie. I clipped the recipe from the SOS column in the "L.A. Times" years ago. The cookies are large, moist, dense and chewy—studded with chunks of bittersweet chocolate. They are very rich and best served with vanilla ice cream and only one to a customer!

The second recipe is newer favorite from the folks at Crisco. It has a crackle pattern that comes from rolling the dough balls in both granulated and powdered sugar before baking. The last recipe is a family-sized batch of Chocolate Chip Ranger cookies that I like better than Toll House.

Please Read and measure these recipes carefully. Use butter or Crisco when called for and Wheaties in the Ranger variety. It does make a difference. Baking cookies can be a tedious job, but warm, chocolate chip creations make it all worthwhile. Enjoy!

### Bakery-style Mocha Cookies

4-1/2 ounces unsweetened chocolate,

## OFFBEAT

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The monks weren't out of the woods yet. There was much more still to do. Operating, as usual, at the outer limits of what was financially possible, Odermatt led a building program that resulted in a lovely pastoral campus at the foot of the hill, with priory, seminary and the newly chartered Mount Angel College, which opened in 1889. The college quickly developed a great reputation. Everything appeared rosy.

But then, in 1892, a chimney fire in the kitchen spread and took the whole works down to foundation walls: monastery, college, seminary and most of the outbuildings—all gone.

Odermatt sprang back into action. He resigned his position as prior to devote himself full-time to raising funds. With a hefty supply of St. Benedict medals to

give with blessings as thank-you premiums, he barnstormed from Catholic community to Catholic community, all over the country, soliciting and getting contributions to rebuild the monastery and college.

The mother abbey in Switzerland, Engelberg, dug deep as well.

The result was that in 1899, construction started on a new campus. This time, it was built in stone, and this time, it was built at the very top of the butte.

By 1903, all was ready, and the monks, nuns, seminarians and students moved into their new facilities. And the following year, 1904, the priory was made fully independent of its mother abbey, and became Mount Angel Abbey.

Adelhelm Odermatt, the man who had saved the abbey from near-certain disaster three

times, might have been a natural choice as its first abbot. But as beloved as Odermatt was, many of the monks knew he tended toward financial recklessness. And in any case, he'd shown a clear preference for pastoral work—for meeting parishioners, talking to people—over the contemplative life of a cloistered monk.

And so it was that Thomas Meienhofer became the first abbot, in 1904. And the ever-gregarious Odermatt, to all appearances perfectly happy with the decision, went off to a parish in Portland to continue working with people. He died in 1920, the victim of a stroke, at age 76.

(Sources: Steckler, Gerard G. "The Founding of Mount Angel Abbey," Oregon Historical Quarterly, December 1969;

McCrack, Lawrence J. Mt. Angel Abbey: A Centennial History. Wilmington: Scholarly Resources, 1983)

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