



What's better than a chocolate chip cookie?  
 better than two chocolate chip cookies?  
 better even than sixteen chocolate chip cookies with milk?  
 What's the worst thing about baking 8 dozen chocolate chip cookies? Could it be the 96 times you have to push those reluctant sticky little dough balls off those teaspoons? Or the 18 times you have to check up on the little buggers in the oven? Or the burnt ones that come out first cuz the oven was too hot and you waited for the timer? And the rest that come out flat and whimpy looking when everybody else's always seem to turn out fine? What's the answer?

It's a chocolate chip cookie so big you have to call it a cake. And that's just what dr. bob's kitchen tasting laboratory calls it.

## the tollhouse<sup>®</sup> deluxe cake

In fact so do the folks down at Nestles who helped inspire us to this giant leap forward in the chocolate morsel trade, not to mention page 256 of the Consumer Guide Favorite Brand Name Recipe Cookbook.

Let's get right to it.

### STUFF FOR THE CAKE:

3 cups unsifted flour	1 teaspoon vanilla extract
1 tablespoon baking flour	4 eggs
1 teaspoon salt powder	1 cup milk
1 cup butter, softened	1 12oz pkg (2 cups) Nestlé Semisweet Real Chocolate Morsels, divided and hereafter called "chocolate chips"
2 cups firmly packed brown sugar	

### STUFF FOR THE CHOCOLATE GLAZE:

1/2 cup (3oz) chocolate chips, reserved from package listed above  
 1/4 cup boiling water  
 1 cup sifted confectioner's sugar

### HOW TO CAKIZE THE CAKE STUFF

Preheat oven to 350°F (200°C in Europe). In small bowl, combine flour, baking powder and salt; set aside but do not lose track of. In large bowl, combine butter, brown sugar and vanilla extract; beat until creamy or cries of "uncle" are heard, whichever occurs first. Add eggs, one at a time (how many can you crack open simultaneously? our limit is two, holding on to the shells, unlimited disregarding the shell restriction), beating well after each addition. No subtractions are required at this point. Alternately blend in flour mixture with milk. This should make the batter thinner. If not, maybe your problem was powdered milk. Stir in 1/2 cups chocolate chips. Spoon batter evenly into well-greased and floured (not flowered) 10" Bundt pan or tube pan. Bake at 350°F (200°C in Europe) 60 minutes. The oven should already be at this temperature. Control oven thermometer. (Skip this step in Europe, just wing it.) Cool 15 minutes. Remove from pan. Cool completely. We forgot to do this but had no problems. Pour chocolate glaze over top. You will have to spread rather than pour if you stuck it in the fridge for 20 minutes like it says below. Let glaze set at room temperature 15 minutes before serving.

### HOW TO GLAZIZE THE GLAZE STUFF

In blender, combine remaining 1/2 cup chocolate chips and boiling water; process at high speed until smooth. This step is a bit tricky without a blender. (dr. bob's lab was saved from buying one by inviting itself to dr. bob's sister-in-law's for dinner and finishing it there.) Gradually blend in confectioner's sugar; process until smooth. Refrigerate 20 minutes or so until desired consistency, whatever that is.

**EATING ADVICE.** Eat to excess with milk. With vanilla icecream and milk is also good. People on diets may exercise self restraint. Others may just pig out.

