Even More / Todavía más
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Sometimes just the smell of something baking can evoke a mother's love. Author Barbara Quick taught her son Julian to make chocolate chip cookies—and now he makes them for all his friends. "Don't worry about eating too many of these," says Barbara. "Just take an extra dance class! Savor the sweetness of feeling loved. Pass it on."

Chocolate Chip Cookies © 2005 by Barbara Quick

Sift together 2 cups of whole wheat pastry flour (don't use regular whole wheat flour or you'll be sorry) with one teaspoon baking soda and one teaspoon salt. In a separate large bowl, cream together a stick of unsalted butter and 3/4 of a cup of white sugar. Add one-half cup of canola oil and 1 cup of brown sugar. Add two large brown eggs and one teaspoon of good-quality vanilla extract.

Sift the dry ingredients a second time into the wet ones. Stir well, scraping the sides of the bowl, until all the flour is well mixed in. Then add 1-1/2 cups of bittersweet chocolate chips.

Bake at 325 degrees on a lightly buttered cookie sheet for around eight minutes, until the cookies are golden brown. Let them cool for a minute or two on the baking sheet, then remove to a wire rack.
*Makes approximately 3 dozen cookies

A writer and poet, **Barbara Quick** is also an avid student of Afro-Brazilian dance. She lives in the San Francisco Bay Area with her son Julian. Her forthcoming novel, which takes place in 18th century Venice, will be published in 2007 by HarperCollins.

Writer and illustrator **Liz McGrath**, her husband Tim, and their two daughters, Caleigh and Maeve, have recently returned to New England where they all continue to create various artworks.

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