

# Andrea Huseman, Leasing/Brokerage Specialist, shares her Chocolate Chip Cookies



## CHATTING WITH ANDREA

### What is most rewarding about what you do?

I help people find the best opportunities for their commercial real estate needs. I enjoy the people I meet and learning about so many different types of businesses.

### What made you want to share this recipe with Corporate Realty clients?

I wanted to share this recipe with Corporate Realty's clients because if you do not have the freshest ingredients, mixed with just the right amount of TLC, the end result will not yield the best product for others to enjoy, and I like to think that this is similar to how I take care of my clients. It is using the most current information and that extra TLC that makes the difference.

### How long has this recipe been in your family?

Baking in my family goes way back. My grandmother always made cookies and sent them (individually wrapped) from Chicago to Connecticut, hoping they would not break.



*"The food I love the most in New Orleans is the fresh seafood.  
We are spoiled to live in a state with fresh options at our fingertips."*



**CORPORATE REALTY**

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Home-cooked Talent



# Chocolate Chip Cookies Makes 2-3 dozen

## INGREDIENTS

- 1 c. butter, unsalted and softened
- $\frac{3}{4}$  c. raw sugar
- $\frac{3}{4}$  c. brown sugar
- 2 eggs, fresh
- 2-3 tsp. vanilla
- 2 c. almond flour, finely ground
- 1 tsp. baking soda
- 1 tsp. salt
- 1 pkg. semisweet chocolate morsels

## STEP 1

Begin by preheating the oven to 325°F. In a large bowl, mix butter, raw sugar, and brown sugar together. Add eggs and vanilla. In a separate bowl, mix flour, baking soda, and salt together. Add flour mixture to sugar mixture. Mix well until it forms a doughy texture. Add chocolate morsels and stir to combine.

## STEP 2

Line a cookie sheet with parchment paper. Put 6 separate well-rounded spoonfuls of cookie dough on the cookie sheet. Spread out the dough evenly on the cookie sheet, because it will spread more than typical cookies. Bake at 325°F and turn on the convection fan, if possible. Bake for 8 minutes or until golden brown (or darker/lighter depending on preference). Remove and let cool. For storing, use paper towels to layer in container to keep them crispy.



ANDREA'S TIP

Most people say these cookies are best with a cold glass of milk, but I like pairing them with a liqueur, port or brandy.