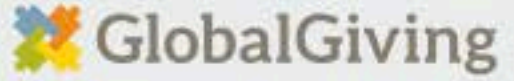


Another privacy policy email + a GREAT cookie recipe

Inbox x

Kevin Conroy, GlobalGiving <thankyou@globalgiving.org> [Unsubscribe](#)  
to me



Hi Kevin,

Whether you're visiting GlobalGiving to help hurricane survivors rebuild in Puerto Rico, open a new library for kids in Uganda, rescue endangered orangutans in Indonesia, or donate to one of the thousands of other earth-changing projects on our site, I know you expect your personal information to remain private and secure.



That's why **we've recently updated our privacy policies** to prepare for the European Union's new General Data Protection Regulation (GDPR). I encourage you to review these changes:

- **Privacy Policy:** Our Privacy Policy has been updated to account for GDPR provisions. We've added clear explanations of how we use your information to provide the best giving experience possible, including your choices, rights, and controls of your personal information.
- **Cookie Policy:** Previously part of the Privacy Policy, the Cookie Policy is now a stand alone resource. It covers GlobalGiving's use of both internal and third-party cookies, including: what cookies we use, what data third-parties collect, and your choices regarding cookies.
- **GDPR Preparation:** You can learn more about how we protect your personal information in keeping with GDPR and our Privacy Shield certification.

Since reading an email that mentions cookies *ten separate times* could make your stomach start to grumble, I'd also like to share my recipe for **Better Chocolate Chip Cookies**—I can't think of a better accompaniment to a quick read through our new privacy and data policies.

The next time a website asks you to accept their use of cookies, please check to see if they share any recipes in their **cookie policy**. If their recipe is better, send it to me—I'm always looking to improve my baking (and your giving experience)!

Warm regards,  
**Kevin Conroy**  
Chief Product Officer, GlobalGiving



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# Better Chocolate Chip Cookies

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Today, I want to share my favorite dessert: Chocolate Chip Cookies. But not just any chocolate chip cookies. These cookies are epic. The secret isn't in the ingredients (but the sea salt and high quality chocolate chips do help a lot) - it's in the technique. After the dough is formed, chill it in the refrigerator for at least an hour. This gives the dough time to fully soak up the eggs, creating a drier and firmer dough, which bakes into a soft, chewy texture that lasts for days. There's a lot of stuff happening at the microscopic level, but you just need to put the bowl in the fridge and take it out after an hour. Easy - and the results are amazing.

These cookies are as big as your hand, they have just the right balance between dough and chocolate, and the sea salt gives them a kick that leaves you wanting more after every bite. This is my favorite cookie, and if you make them, they will be yours too.

Prep: 20 min   Chill: 1 hour   Cook: 25 min   Total: 1 hour 45 min

Yields 16 to 20 amazing cookies

**2 sticks unsalted butter, softened**

**$\frac{3}{4}$  cup sugar**

**$\frac{3}{4}$  cup packed brown sugar**

In a mixing bowl, using an electric mixer, beat butter and both sugars just until creamy.

**2 large eggs**

**1  $\frac{1}{2}$  teaspoons vanilla extract**

Add the egg and vanilla and beat just until incorporated.

**16 ounces (about 3 cups) all purpose flour**

**1 teaspoon coarse sea salt**

**1 teaspoon baking powder**

**$\frac{1}{2}$  teaspoon baking soda**

Stir together flour, baking soda, baking powder and salt. When thoroughly mixed, add to batter and stir well, stopping just as the dry and wet ingredients begin to incorporate and the dough is still very dusty white.

**12 ounces (2 cups) semi-sweet chocolate chips**

**1 cup pecans or walnuts**

Add chocolate chips and nuts. Stir well until dry and wet ingredients have full combined into cookie dough.

If possible, chill the dough in the refrigerator for at least 1 hour.

