

# The Cookie Mom

Local Entrepreneur Behind One of Nation's  
Top-Rated Treats | By Rachel Clayton



Carol Goldman

Carol Goldman, a 103-pound marathon runner, seems an unlikely candidate to preside over a cookie-making enterprise. However, nearly three decades ago, the Highland Park resident took the advice of family and friends, perfected her secret cookie recipe and launched Carol's Cookies out of her home kitchen. Now the cookie mastermom ships gift tins to all 50 states, has a Cookie of the Month Club, and distributes through large outlets such as Whole Foods, Sunset Foods, Ghirardelli Chocolate Shop, Neiman Marcus and more. In fact, Carol's Cookies are so

yummy that PEOPLE and Food & Wine magazine rated them among the best in the nation. We've sampled these half-pound mounds of sugary goodness—available in 10 decadent flavors—and they're simply out of this world. (Warning: Do *not* look at the nutrition label!) We got Carol to take off her oven mitts for a few minutes to share what makes her cookies so darn delectable...

**OK, what's your secret—why are your cookies so good?** We use only the best ingredients available like pure butter, select California raisins and fresh AA eggs. Plus, it's the extra TLC that goes into each cookie; each one is made entirely by hand.

**What prompted you to make baking into a business?** My mother had just passed away and I needed something to take my mind off of things. I wanted to find something that I could do at home because our children were young. I started selling my new creations at a snack bar at the exercise studio where I worked out at, leg warmers, headband and all!!

**Are you surprised at your success?** I was only baking cookies as a hobby at the beginning and never anticipated it turning into a real business. Baking had always been a form of therapy for me. I never expected getting calls from all over the country from people that love my cookies...never!

**What's your greatest challenge?** Trying to fit everything into my day. I have to keep my business running smoothly, the challenges of keeping my employees happy which is an utmost priority for me and still finding the time to watch my grandchildren grow up. I'm also on the board of three different foundations that mean a lot to my family and me, so it's a constant juggling act.

**What's your favorite flavor?** Chocolate Chip with Walnuts and Oatmeal Raisin with Pecans... all of my cookies would have nuts in it if it were up to me! ■

For more information and to order,  
call 847.831.4500 or visit [www.carolscookies.com](http://www.carolscookies.com).

Chicago's  
Oldest Italian  
Restaurant



Three distinct  
restaurants  
under one roof

**We Know What She's REALLY Thinking**



**Italian  
VILLAGE**  
RESTAURANTS  
*Traditional Italian*



*Ba Bantina*  
ENOTECA  
*Steaks & Seafood*



*Vivere*  
*Contemporary Italian*

71 West Monroe Street    312.332.7005

Private and Semi Private Rooms Available • [www.italianvillage-chicago.com](http://www.italianvillage-chicago.com)  
☆ Close to Millennium Park ☆



- Voted "Best Mexican" & "Best Margarita" -Best of Citysearch
- ★★★★ Chicago Sun-Times
- ★★★ Chicago Tribune
- Best New Restaurant -Chicago Magazine
- One of my 10 best picks -James Ward WLS TV
- Best of Award of Excellence -Wine Spectator
- Open for dinner nightly from 5:00 P.M.
- Sunday Brunch
- Outdoor Dining

1252 N. Wells  
312.988.7811

¡SALPICÓN!

A TASTE OF MEXICO

salpicon.com