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CHOCOLATE CHIP COOKIE

Servings 30

Total Time: 45 Mins

Recipe by [Insert name here]

INGREDIENTS

- 2 1/4 cups all-purpose flour
- 1 tsp baking soda
- 1 1/2 sticks unsalted butter, at room temperature
- 3/4 Cup packed light brown sugar
- 2/3 cup granulated sugar
- 2 large eggs
- 1 tsp vanilla extract
- 12-oz bag semisweet chocolate chips
- Salt (for sprinkling)

NOTES

Recipe added 11/10/2022

In step 6, the longer the cook time, the crunchier the cookies.

DIRECTIONS

1. Preheat the oven to 375 degrees F.
2. Line 2 baking sheets with parchment.
3. In a large bowl, whisk together the flour, baking soda.
4. In a stand mixer bowl (or in another bowl if using a handheld mixer), mix the butter and both sugars on medium-high speed fitted with a paddle attachment until light and fluffy for about 4 minutes. Add the eggs, one at a time, beating after each addition to incorporate. Beat in the vanilla. Scrape down the side of the bowl as needed. Reduce the speed to medium, add the flour mixture and beat until incorporated. Stir in the chocolate chips.
5. Scoop up large pieces of the dough. Roll the scooped dough into balls with slightly wet hands. Place rolled dough about 2 inches apart onto each prepared baking sheet. Press a few chocolate chips into the tops of the balls of dough.
6. Bake until golden but still soft in the center, 11 to 15 minutes. Let cool for a few minutes on the baking sheet, and then transfer to a rack to cool completely.
7. Sprinkle salt on top of baked cookies.
8. Repeat step 5-7 until all dough is used. Allow the baking sheet to cool for about 5 minutes in between batches.