



THE BEST CHOC CHIP COOKIES

This is our favorite recipe!

INGREDIENTS

- 1/2 cup Unsalted butter [cold] (113g)
- 7 Tbspn Light brwn sugar (87,5g)
- 5 Tbspn Granulated Sugar (62,5g)
- 1 Egg and 1 Egg yolk [cold]
- 1 1/2 cups Flour [sifted] (128g)
- 1/2 tsp Salt
- 1/2 tsp Baking soda
- 1 tsp Pure Vanilla Extract
- 3/4 cup chocolate chips (130g)

PREP

- Cut cold butter into 1 inch cubes (keep refrigerated until used)
- Separate 1 egg. Keep the yolk.
- Place silicone mats or parchment paper on your cookie sheets
- After dough has chilled, preheat oven to 350°F

PROCEDURE

- 01** Sift flour, baking soda, and salt into medium bowl. Mix until well blended.
- 02** Add cold butter cubes to Flour mixture and mix with electric mixer until it is crumbly in texture.
- 03** Beat egg, egg yolk and vanilla extract in a separate bowl. Add sugars to eggs and beat until well blended.
- 04** Add Sugar and egg mixture to the flour mixture and mix just until blended. Do not overmix. Add chocolate chips and stir in by hand.
- 05** Refrigerate dough for at least 1 hour or overnight. Roll into balls and place on cookie sheets. Keep cookie sheets in fridge until oven is ready. Bake 5-7 minutes. Do not overbake.