



# CHOCOLATE CHIP MUFFIN COOKIES

*Fluffy cookies that are halfway between a muffin and a cookie and all the way delish!*

## INGREDIENTS

- 1 1/2 cups all purpose flour (128g)
- 5 Tbspn Granulated Sugar
- 7 Tbspn Brown Sugar
- 1/2 cup Butter [room temperature] (113g)
- 2 eggs [room temperature]
- 1/2 tsp Baking soda
- 1/4 tsp Salt
- 1/4 tsp Baking powder
- 1 tsp Pure Vanilla extract
- 1/2 c - 1 c Chocolate chips

## PREP

- Prepare cookie sheets with parchment paper or silicone mats.
- Once dough has chilled, preheat oven to 350°F.

## PROCEDURE

01

Mix dry ingredients (Flour, salt, baking powder, and baking soda). Set aside.

02

Beat butter and sugar in large bowl with electric mixer on medium speed 2-4 minutes or until light and fluffy. Beat in eggs, one at a time. Add Vanilla extract.

03

Slowly add dry ingredients to wet ingredients. Mix just until blended. Do not over mix. Add chocolate chips. Stir in by hand.

04

Chill 1 hr or overnight in refrigerator. Preheat oven when you are ready to bake. Form tall balls, do not flatten. Bake and until golden brown. Do not overbake. Allow to finish baking on cookie sheet. Cool.