

## CHOCOLATE CHIP COOKIES – 8 COOKIES

### INGREDIENTS

- ½ cup **butter (unsalted)**
- 1 cup + 2 tbsp of **all purpose flour**
- ½ teaspoon **baking soda**
- ½ cup **brown sugar**
- ¼ cup **granulated sugar**
- 1½ teaspoons **vanilla extract**
- 1¼ cups **chocolate chips**
- 1 **egg**

### EQUIPMENT

- Bowls
- Baking sheets
- Parchment paper
- Cooling racks
- Cookie scoop/large spoon

### STEPS

1. Melt ½ cup of butter on the stovetop or microwave.
2. Preheat the oven to 350°F and line two baking sheets with parchment paper.
3. Whisk together 1 cup + 2 tbsp of all purpose flour, ½ teaspoon baking soda, and ¼ teaspoon salt.
4. Add ½ cup brown sugar and ¼ cup granulated sugar to the melted butter, and whisk to combine.
5. Add one egg and 1 ¼ teaspoons of vanilla extract to the mixture, and whisk together.
6. Add the flour mixture (dry ingredients) to the wet ingredients and mix just until combined.
7. Fold in 1 cup of chocolate chips.
8. Use a cookie scoop/spoon to scoop 3–4 cookies onto each baking sheet.
9. Top each cookie with the leftover ¼ of chocolate chips.
10. Bake each sheet for 11 minutes.
11. Remove from the oven and let cool on the cooling rack for 10 minutes.