



My butter is often too soft when I try to make chocolate chip cookies - especially in the summertime. This recipe is delightful and calls for MELTED butter! This picture really doesn't do them justice how good they are.

I tweaked the amounts (from allrecipes.com) to take four sticks of butter. I don't mess around when I'm baking cookies these days... Feeding the masses.

#### Ingredients:

5 1/3 c. flour  
1 1/4 tsp. baking soda  
1 1/4 tsp. salt  
2 c. unsalted butter, melted  
2 2/3 c. packed brown sugar  
1 1/2 c. white sugar  
2 Tbsp. and 2 tsp. vanilla  
2 3/4 egg  
2 3/4 egg yolk  
5 1/3 c. semisweet chocolate chips (I love chocolate but this is a ridiculous amount. Just add as much as looks good.)

## Directions

1. Preheat the oven to 325 degrees F (165 degrees C). Grease cookie sheets or line with parchment paper.
2. Sift together the flour, baking soda and salt; set aside.
3. In a medium bowl, cream together the melted butter, brown sugar and white sugar until well blended. Beat in the vanilla, egg, and egg yolk until light and creamy. Mix in the sifted ingredients until just blended. Stir in the chocolate chips

by hand using a wooden spoon. Drop cookie dough 1/4 cup at a time onto the prepared cookie sheets. Cookies should be about 3 inches apart.

4. Bake for 15 to 17 minutes in the preheated oven, or until the edges are lightly toasted. Cool on baking sheets for a few minutes before transferring to wire racks to cool completely.