



Chocolate Chip Cookies

Ingredients

- 1 1/2 cup flour
- 1/2 tsp salt
- 1/2 tsp baking soda
- 1/4 tsp baking powder
- 6 tbs butter, soft
- 1/2 cup brown sugar
- 1/4 cup granulated sugar
- 1 tsp vanilla
- 1 egg
- chopped chocolate bars, ~4oz

Servings: 24 cookies

Prep Time: 15 min

Cooking Time: 15-18 min

Directions

1. Preheat oven to 350°F. Prepare two cookie sheets with parchment paper.
2. In a medium bowl, cream together butter and sugars. Add in egg and vanilla and beat until combined. Mixture should be ribbon consistency.
3. Separately, whisk together flour, salt, baking powder, and baking soda. Add to wet ingredients and fold gently, stopping before fully mixed together.
4. Coarsely chop the chocolate bars until most pieces are roughly pea sized. Reserve a handful of larger pieces, and scrape the remaining chocolate into the bowl. Continue folding the dough until just fully mixed and chocolate is distributed.
5. Using an ice cream scoop, scoop cookie dough onto prepared cookie sheets, spaced about 2 inches apart. Place a few of the reserved chocolate chunks on top of the scoops. Bake for 15-18 mins, until golden brown and slightly soft to the touch. Let cool on the baking sheet for 5-10 mins, then transfer to a cooling rack.

Notes

For evenly sized cookies, use an ice cream scoop.

Chopped chocolate bars can be swapped for regular chocolate chips - measure with the heart!