

Chocolate Chip Cookies – Chewy

Makes 12 cookies

INGREDIENTS:

- 1 cup plus 2 tablespoons flour
- ¼ teaspoon baking soda
- ¼ teaspoon salt
- ½ cup packed light brown sugar
- 6 tablespoons unsalted butter, melted and cooled
- ¼ cup granulated sugar
- 1 large egg
- 1 teaspoon vanilla extract
- ¾ cup bittersweet chocolate chips

EQUIPMENT:

- baking sheet
- parchment paper
- bowls - 1 medium and 1 large
- measuring cups
- measuring spoons
- whisk
- rubber spatula
- small scoop or tablespoon
- oven mitts
- cooling rack
- spatula

TIPS FOR SUCCESS

1. Read your recipe start to finish before you begin
2. Get ingredients ready before you start
3. Preheat the oven
4. Use “Spoon and Sweep” method to measure flour
5. Pack the brown sugar into the measuring cup
6. Be sure the butter is cooled to room temperature
7. Don’t over mix! This makes tough cookies
8. Make your cookies the same size
9. Check your cookies as they bake – you want the edges brown and the center puffy. Turn the baking sheet around, if needed
10. Cool on the baking sheet - they’ll keep cooking on it when they come out of the oven
11. Let cookies cool 5 minutes more on the cooling rack – the cookie and chocolate chips will set-up and be ready to enjoy!

DIRECTIONS:

STEP ONE:

Preheat oven to 325°F. Line a baking sheet with parchment paper.

STEP TWO:

1 cup plus 2 tablespoons flour

¼ teaspoon baking soda

¼ teaspoon salt

In medium bowl, whisk together flour, baking soda, and salt.

STEP THREE:

½ cup packed light brown sugar

6 Tablespoons unsalted butter, melted and cooled

¼ cup granulated sugar

1 large egg

1 teaspoon vanilla extract

In large bowl, whisk brown sugar, melted butter, and granulated sugar until smooth.

Add egg and vanilla and whisk until well combined.

STEP FOUR:

¾ cup bittersweet chocolate chips

Add flour mixture to large bowl and use rubber spatula to stir just until combined and no streaks of flour are visible. Add chocolate chips and stir until evenly combined.

STEP FIVE:

Using scoop, form dough into 12 balls. Place dough balls on baking sheet, leaving 2 inches between dough balls, arranging them in staggered rows.

STEP SIX:

Place baking sheet in oven. Bake cookies until edges are set and beginning to brown but centers are still soft and puffy, 15-20 minutes.

STEP SEVEN:

Use oven mitts to remove baking sheet from oven. Place baking sheet on cooling rack and let cookies cool on baking sheet for 10 minutes.

STEP EIGHT:

Use spatula to transfer cookies directly to cooling rack and let cool for 5 minutes before serving.