



chocolate chip cookies;

1. (chaw-koh-layt cheep koo-keez) *noun*. The classic chewy chocolate chip cookie.
2. Produces 24 Servings.
3. Preparation 45 mins.
4. Oven temperature set to 325.

Ingredients;

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|-------------------------|--------------------------------|
| ¾ c. butter, melted | ½ tsp. salt |
| 1 c. packed brown sugar | ½ c. sugar |
| ½ tsp. baking soda | 1 Tbsp. vanilla |
| 1 egg yolk | 1 egg |
| 2 c. flour | 2 c. semisweet chocolate chips |

Instructions;

1. Melt the butter and in a microwave-safe bowl or container and set aside to cool slightly.
2. Meanwhile in a large bowl, add both white and brown sugars, vanilla, salt and baking soda.
3. Add the eggs and mix to combine. Add the butter slowly and mix together until combined.
4. Add in the flour and mix until a soft dough forms. Fold in chocolate chips (reserve some for topping if desired).
5. Scoop into balls and either freeze or bake directly for 10-15 minutes, until edges nicely browned.