

## ***Chocolate Chip Cookies***

### ***INGREDIENTS:***

- *All-purpose Flour – 2¼ cup*
- *Baking Soda – 1 teaspoon*
- *Salt – ½ teaspoon*
- *Unsalted Butter – 225 grams (1 cup at room temperature)*
- *Granulated White Sugar – ¾ cup*
- *Light Brown Sugar – ¾ cup (160 grams)*
- *Eggs – 2 (room temperature)*
- *Vanilla Extract – 1½ teaspoon*
- *Semisweet Chocolate Chips – 1½ cup*

### ***DIRECTIONS:***

- *Preheat the oven to 180° C for 10 – 15 minutes before baking. Line a baking sheet with baking paper.*
- *In a bowl, whisk together the flour, baking soda and salt.*
- *In an electric mixer or using a hand mixer, beat the butter until smooth and creamy. Add the white sugar and brown sugar and beat until it becomes fluffy. Add the eggs, one at a time, and beat well after each addition. Add the vanilla extract.*
- *Add the flour mixture to the batter and beat until incorporated.*
- *Add the chocolate chips to the batter and mix well.*
- *Cover and refrigerate the cookie dough until it becomes firm. (Takes about 30 minutes – 2 hours)*
- *To make large cookies, place about 2 – 3 tablespoon of the dough (or use an ice cream scoop) onto the prepared baking sheet. Make sure to space the cookies well (at least 2 – 3 inches apart) as the cookie dough expands in size while baking.*
- *Bake the cookies for about 10 – 14 minutes, or until the cookies start to have a golden brown color around the edges.*
- *Remove from oven and transfer the cookies to a wire rack to cool completely.*



*The recipe makes about 16 – 20 large cookies.*