

THE BEST CHOCOLATE CHIP COOKIE RECIPE

INGREDIENTS

- 1 ½ cups all-purpose flour
- 1 teaspoon baking soda
- 2 teaspoons corn starch
- ½ teaspoon salt
- ½ cup unsalted butter; room temperature
- ½ cup firmly packed light brown sugar
- 6 tablespoons granulated sugar
- 1 large egg
- 1 teaspoon vanilla extract
- 2 ¼ cups semisweet chocolate chips; Use less chocolate chips if you want more cookie and not as much chocolate such as 1 ¼ cups to 1 ½ cups



INSTRUCTIONS

- Preheat the oven to 350°F and line 2 baking sheets with parchment paper or spray with non-stick spray.
- In a medium bowl, mix the flour, baking soda, corn starch and salt together.
- In another large bowl, using an electric mixer at medium speed, beat together the butter, and sugars until smooth and mixed together well.
- Add the egg and vanilla and mix on low speed until mixed in.
- Gradually add the flour mixture and mix in until just incorporated. Do not over mix!
- Add chocolate chips and stir with a wooden spoon just until incorporated.
- Chill dough if dough is warm.
- Using a small or large ice cream scoop or heaping tablespoon, drop the dough onto the prepared baking sheets, 6 to 8 per pan, depending on size you are making.
- Bake the cookies, 1 sheet at a time, until the bottoms and edges are lightly browned and the tops feel firm when lightly touched,
- Small cookies bake 8-10 minutes | Large cookies bake 10-13 minutes.
- Let the cookies cool for 5 minutes on the baking sheets, then transfer the cookies to wire racks to cool completely.

