



Crispy Chocolate Chip Cookies



Yield: 18 cookies

Ingredients:

2 cups (470 ml) flour

$\frac{3}{4}$ teaspoon (ml) baking soda

$\frac{3}{4}$ teaspoon (ml) salt

$\frac{3}{4}$ cup (180 ml) melted unsalted butter

$\frac{3}{4}$ cup (180 ml) sugar

$\frac{3}{4}$ cup (180 ml) brown sugar

2 eggs

1 teaspoon (5 ml) vanilla

2 cups (470 ml) semisweet chocolate pieces

Method:

Let's get baking!

To a bowl, add flour, baking soda, and salt.

Pour melted butter into a separate bowl. Add sugar and brown sugar and whisk to incorporate.

Crack eggs into bowl with butter mixture. Add vanilla. Beat to incorporate.

Gradually pour dry ingredients into wet, mixing to combine.

Add chocolate pieces and stir in.

Cover dough. Chill overnight in fridge.

Preheat oven to 325 F (165 C).

Spoon 2-ounce (60 ml) scoops onto baking tray lined with parchment paper 3 inches (7.5 cm) apart.

Bake for 25 minutes.

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