

- Chocolate Chip Cookie Dough
- (for Cut-Out Cookies)
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- Ingredients:
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- 2 1/4 cups all-purpose flour
- 1 tsp baking soda
- 1/2 tsp salt
- 1 cup unsalted butter, softened
- 3/4 cup granulated sugar
- 3/4 cup packed brown sugar
- 1 tsp vanilla extract
- 2 large eggs
- 1 cup mix-ins like chopped nuts, raisins, cranberries (optional)
- Instructions:
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- Whisk together the flour, baking soda and salt in a medium bowl. Set aside.
- In a large bowl, beat the butter and both sugars until light and fluffy, about 2 minutes. Beat in vanilla and eggs.
- Gradually stir the dry ingredients into the wet ingredients until just combined.
- Stir in any desired mix-ins.
- Shape dough into a disk, wrap in plastic and chill for 30+ minutes.
- Once chilled, roll out to 1/4" thickness on floured surface. Cut into shapes with cookie cutters.
- Bake cut-outs at 375°F for 8-10 minutes on parchment lined baking sheets.