



Chocolate Chip Cookies



Ingredients:

- 3 1/4 all purpose flour
- 1 1/2 t baking soda
- 1 1/2 t salt
- pinch of cinnamon
- 1 1/2 C light brown sugar, packed
- 2 1/2 sticks (20 T) unsalted butter, softened (I prefer land-o-lakes)
- 2 eggs, room temperature
- 1 t pure vanilla extract
- 1 bag semi-sweet chocolate chips

Instructions:

1. Combine dry ingredients in a medium bowl. Set aside.
2. Using the whisk, beat the butter and brown sugar on medium high speed until light in color.
3. Add eggs, one at a time, scraping the sides of the bowl each time.
4. Add vanilla.
5. Switch to the paddle attachment. Slowly add the dry ingredients. Do not over mix.
6. Add chocolate chips
7. Refrigerate at least 4 hours, preferably overnight.
8. Form into balls, place on cookie sheet. Bake at 350 degrees for 12 minutes.
9. Pull from oven and cool.



POLLY RUTH

IN THE KITCHEN | AT THE TABLE | AROUND THE GLOBE