



# Chocolate Chip Cookies

This chocolate chip cookie recipe makes delicious cookies with crisp edges and chewy middles.

## Recipes

- ½ cup granulated sugar(100 g)
- ¾ cup brown sugar(165 g),
- 1 teaspoon salt
- ½ cup unsalted butter(115 g), melted
- 1 egg
- 1 teaspoon vanilla extract
- 1 ¼ cups all-purpose flour(155 g)
- ½ teaspoon baking soda
- 4 oz milk or semi-sweet chocolate chunks(110 g)
- 4 oz dark chocolate chunk(110 g), or your preference

## Steps:

1. In a large bowl, whisk together the sugars, salt, and butter until a paste forms with no lumps.
2. Whisk in the egg and vanilla, beating until light ribbons fall off the whisk and remain for a short while before falling back into the mixture.
3. Sift in the flour and baking soda, then fold the mixture with a spatula
4. Fold in the chocolate chunks, then chill the dough for at least 30 minutes. Bake for 12-15 minutes, or until the edges have started to barely brown.
5. Cool completely before serving.
6. Enjoy!