

Chocolate Chip Cookies

Who doesn't like a warm classic chocolate chip cookie with a tall glass of cold milk? These cookies are gooey and soft on the inside. These are so easy to make and come together very quickly. So let's talk about the ingredients first :

- **Butter** : I prefer using unsalted butter because it allows you to adjust the amount of salt however you like. But if you only have salted butter on hand it's completely fine just skip the 1/2 tsp of salt.
- **Sugars** : You need both caster sugar and brown sugar for these cookies to turn out perfect. Both sugars play an important role in not only the taste but also the texture of the cookie. I would also not recommend reducing the amount of sugar as it would change the texture.
- **Eggs** : This recipe calls for whole eggs plus egg yolks for that extra gooey and soft center.
- **Vanilla** : Please don't use artificial vanilla or vanilla essence. Vanilla is one of the main flavors here so I would highly recommend using a good quality vanilla extract. It makes a difference trust me.
- **Chocolate** : Please use good quality chocolate chips. It makes a huge difference. If you cannot find good quality chocolate chips just chop up a nice bar of dark chocolate and use that instead.







Servings : 14-16

Ingredients :

- Butter - 200g
- Caster sugar - 80g
- Brown sugar - 120g
- Eggs - 80g
- Egg yolk - 20g
- Vanilla extract - 2 tsp
- Baking soda - 1/2 tsp
- Salt - 1/2 tsp
- Flour - 320g
- Chocolate chips - 160g
- Flaky sea salt (optional)

Instructions :

1. Melt the butter until it's almost melted. It will continue to melt even after it's off the heat. Let the butter cool slightly.
2. Add in the sugars and whisk until everything is well combined.
3. Add the eggs and egg yolks in two additions whisking well in between each addition.
4. Add in the vanilla extract and whisk again.
5. Now sift in the flour, baking soda and salt. Fold it gently using a spatula until almost combined. It's okay if there are a few streaks of flour left. Do not overmix. Please use a kitchen scale because it gives accurate results every time. Cup measurements are highly inaccurate so I would not recommend using cups.

6. Add in the chocolate chips but reserve a few to add on top before baking. Fold again until they are evenly distributed. At this stage you can add in chopped milk or white chocolate or even toasted nuts if you like.
7. Scoop out 14-16 cookies using an ice cream scoop onto a plate.
8. Refrigerate the scooped dough for at least an hour or overnight. This ensures that your cookies remain soft on the inside after baking.
9. Preheat the oven to 180°C/350°F. Line a large baking sheet with parchment paper or a silicone mat.
10. Place the reserved chocolate chips on top of each cookie. Place 8 cookies on the sheet and keep some space in between each cookie because they will spread while baking.
11. Bake for 12-15 minutes until they are golden brown on the edges. They are going to be very soft after baking but they will harden as they cool so don't overbake them.
12. Take the cookies out of the oven and let them cool for about 5 mins on the baking sheet. Sprinkle the flaky sea salt on top of each cookie. It is optional but highly recommended.
13. Now place the cookies onto a cooling rack and let them cool completely before enjoying with a glass of cold milk.
14. Store the cookies in an air tight container at room temperature.



