

# Chocolate Chip Cookie Recipe

## Ingredients

Qty.	Ingredient	Note
1 cup	Unsalted Butter	Melted (or browned) and chilled till room temp
1.5 cup	Brown Sugar	Darker for more molasses flavor
0.5 cup	White Sugar	
2	Eggs	
1 tsp	Vanilla Extract	
0.25 cup	Maple Syrup	
3.25 cup	All Purpose Flour	
2 tsp	Cornstarch	
1 tsp	Baking Powder	
1 tsp	Baking Soda	
1 tsp	Kosher Salt	
0.75 tsp	Ground Cinnamon	Optional
2 cup	Chocolate Chips	

## Directions

1. Cream together butter and sugars.
2. Add eggs one at a time until fully incorporated.
3. Mix in vanilla extract and maple syrup.
4. In separate bowl, whisk together flour, cornstarch, baking powder, baking soda, and salt. Optionally add in cinnamon to this mixture as well.
5. Add half of flour mixture to wet ingredients and mix until it just gets incorporated then add the remaining half. The less mixing the better. Mixing too much will cause gluten to form which leads to a tougher cookie.
6. Stir in chocolate chips.
7. Cover bowl with plastic wrap and chill dough for anywhere from 1 hour to 3 days.
8. Roll dough into balls of desired size and place evenly on parchment paper lined baking sheet just before baking. Don't leave dough to sit out and warm up otherwise the cookie will lose shape too fast.
9. Optionally, tear the dough balls in half and put the halves together so that the torn edges are facing up. This gives the cookie a more rustic texture.
10. Bake at 350° for 12 to 17 minutes depending on size of cookies. The edges of cookie should just be turning brown and the center will look slightly underdone.
11. Optionally push some chocolate chips into the tops of the cookies when you take them out of the oven then let cool completely on baking tray.
12. Another optional addition is to sprinkle some coarse seasalt over the cookies while they are still hot. Make sure to taste the cookies before adding salt in order to avoid oversalting.