**Chocolate Chip Cookies**

**Yield:** 2 pounds 8 ounces

**Equipment:**

1 - Mixer

1 - Paddle Attachment

1 - Rubber Spatula

1 - Ice Cream Scoop

2 – Half-size Sheet Tray

2 - Parchment Sheets

**Ingredients:**

5-ounce Unsalted Butter, softened

4-ounce Granulated Sugar

4-ounce Light Brown Sugar

4 grams Kosher Salt

3-ounce Egg, whole

5 grams Pure Vanilla Extract

10-ounce All-purpose Flour

4 grams Baking Soda

10-ounce Chocolate Chips

**Instructions:**

1. Preheat oven to 350°F.
2. Add butter, sugars, and salt to mixing bowl, and mix until uniform.
3. Mix in eggs and vanilla extract a little bit at a time. Scrap sides of the bowl occasionally.
4. Fold in chocolate chips.
5. Scoop dough onto greased parchment lined sheet trays and bake for 10-12 minutes or until golden brown. Rotate tray about half way through baking time.

**Notes:**

Center will appear to be undercooked, the heat from the cookies will cook the cookie further and the chewy texture will be achieved.