

SECRET INGREDIENT CHOCOLATE CHIP COOKIES

YIELD: ABOUT 3 DOZEN COOKIES PREP TIME: 2 HOURS (INCLUDES CHILLING)

INGREDIENTS:

- 2 1/4 cups all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon salt
- 3/4 cup (1 1/2 sticks) unsalted butter, at room temp
- 1/4 cup cream cheese, at room temp
- 1/2 cup sugar
- 1 cup packed light brown sugar
- 1 1/4 teaspoons vanilla extract
- 2 large eggs
- 2 cups semi-sweet chocolate chips



DIRECTIONS:

In a medium bowl, whisk together the flour, baking soda and salt.

In the bowl of a stand mixer fitted with the paddle attachment, cream together the butter, cream cheese, sugar, light brown sugar and vanilla extract until light and fluffy, about 2 minutes, scraping down the sides as needed. Add the eggs, one at a time, beating well after each addition. Add the flour mixture, beating to combine, then stir in the chocolate chips.

Cover the bowl with plastic wrap and refrigerate the dough for a minimum of 2 hours and up to 3 days.

When ready to bake, preheat the oven to 375°F and line two baking sheets with parchment paper or Silpats.

Drop 2- to 3-tablespoon mounds of dough onto the baking sheets, spacing the mounds at least 2 inches apart.

Bake the cookies for 9 to 11 minutes, or until golden brown. Cool the cookies on the baking sheets for 2 minutes then transfer them to a wire rack to cool completely.

Kelly's Notes:

Measure 1/4 cup cream cheese by spooning/scraping it into a dry measuring cup and leveling it off.

Recipe by Kelly Jones of Just a Taste. Please do not reprint this recipe without my permission. If you'd like to feature this recipe on your website,