

Ingredients (about 24 cookies)

- 2¼ cups (280 g) all-purpose flour
- ½ teaspoon baking soda
- ½ teaspoon salt
- ¾ cup (170 g) unsalted butter, melted and slightly cooled
- 1 cup (200 g) brown sugar, packed
- ½ cup (100 g) granulated sugar
- 1 large egg + 1 egg yolk
- 2 teaspoons vanilla extract
- 1½ cups (270 g) semi-sweet chocolate chips
- Optional: ½ cup chopped nuts or red & green candies for a festive look

Instructions

1. Starts by preheat the oven to 350°F (175°C) and line baking sheets with parchment paper.
2. Whisk together the flour, baking soda, and salt in a medium bowl; set aside.
3. Empty the melted butter into a large bowl and stir in the brown and white sugars until smooth.
4. Enter the egg, extra yolk, and vanilla into the butter-sugar mixture and whisk until combined.
5. Toss the dry ingredients into the wet mixture gradually and fold gently until just combined — don't overmix.
6. Sprinkle in the chocolate chips (and any optional candies or nuts), folding them evenly through the dough.
7. For thicker cookies chill the dough in the fridge for 30–60 minutes; you can skip chilling for thinner cookies.
8. Once chilled (or immediately if not chilling), scoop rounded tablespoons of dough onto the prepared sheets about 2 inches apart.
9. Remember to press a few extra chips or candies onto the top of each scoop for a festive appearance.

10. Send the trays into the preheated oven and bake for 9–11 minutes, until edges are golden and centers still look slightly soft.
11. Allow the cookies to rest on the baking sheet for 4–5 minutes after baking to firm up.
12. Next, transfer cookies to a wire rack to cool completely.
13. Taste one (or three) with a warm drink and enjoy — they're best the same day or stored in an airtight container.
14. Alternatively, package them in festive tins or bags for gifting to friends, family, or Santa.