

# CHOCOLATE CHIP COOKIES vII

## INGREDIENTS

- $2\frac{3}{4}$  cup flour (~430g)
- 1 teaspoon baking soda
- 1 cup of softened butter (2 sticks, room temperature)
- $1\frac{1}{3}$  cup granulated sugar
- 1 tablespoon molasses
- 1 teaspoon vanilla extract
- 2 large eggs
- 2 cups chocolate chips

## NOTES

- This recipe has been designed and baked at an elevation of ~5,900 feet.
- The molasses and half the granulated sugar can be replaced by  $\frac{2}{3}$  cup brown sugar
- Chocolate chips can be replaced by mint choc chips, butterscotch chips, M&M's, mini m&m's, or whatever!
- $\frac{2}{3}$  cup cocoa powder can be added to the flour to create chocolate<sup>2</sup> cookies

## DIRECTIONS

1. Combine flour, baking soda, and a pinch of salt in a medium bowl.
2. Beat butter, sugar, molasses, and vanilla in a large mixer bowl.  
Don't over think this. It should be mostly mixed
3. Add eggs one at a time, beating well after each. Seriously, beat longer than you think you need to. I put my mixer on medium-high and let it go for a minute or two per egg.
4. Gently beat in flour mixture on medium-low speed, occasionally clearing the edges of the bowl. Be careful not to compress the egg mixture too much.
5. Stir in chocolate chips.

## BAKING

1. Preheat oven to  $375^{\circ}\text{F}$ .
2. Form dough into balls ~1" in diameter and drop onto ungreased baking sheet ~2" apart. Don't press the dough balls flat, unless you want really flat cookies.
3. Bake
  - for doughy, gooey cookies, cook ~7½ minutes. cookies should still look slightly moist when removed from the oven.
  - for fully baked cookies, cook 8½ - 9½ minutes. cookies should look just barely dry and begin cracking on sides. They should be just barely set when poked gently with a finger. There should be no visible browning on edges of cookies
4. Remove cookies from oven, immediately place on cooling rack  
Eat when it feels right.  
Gooey cookies are at their prime when eaten immediately.  
Fully baked cookies can be saved in a container for up to a week.