

Chocolate Chip Cookies

Ingredients

- 2 cups (280 g) all-purpose flour
- 1 tsp baking soda
- 1/2 tsp fine salt
- 3/4 cup (170 g) unsalted butter, melted and slightly cooled
- 3/4 cup (150 g) packed brown sugar
- 1/2 cup (100 g) granulated sugar
- 1 large egg + 1 egg yolk
- 2 tsp vanilla extract
- 2 cups (340 g) semisweet chocolate chips

Instructions

1. Heat oven to 350°F (175°C). Line 2 baking sheets with parchment.
2. Whisk flour, baking soda, and salt in a medium bowl.
3. In a large bowl, whisk melted butter, brown sugar, and granulated sugar until glossy.
4. Whisk in egg, yolk, and vanilla until smooth.
5. Fold in dry ingredients just until no dry streaks remain.
6. Stir in chocolate chips.
7. Scoop 2 Tbsp mounds 2 inches apart. Bake 10 to 12 minutes until edges are golden.
8. Cool 5 minutes on the sheet, then move to a rack.

Notes

- For thicker cookies, chill dough 30 minutes before baking.
- Sprinkle a few flakes of sea salt on top before baking.