

Chocolate Chip Cookies

| *sweets* | *cookie sheets* | *KitchenAid* | *3 dozen cookies* |

ingredients

1 cup (2 sticks) unsalted butter, RT
1/2 cup sugar
1 1/2 cup packed dark brown sugar
2 eggs, RT
2 TSP vanilla extract
3 cups all-purpose flour
1 TSP kosher salt
1 TSP baking soda
1 1/2 TSP baking powder
24oz (3 cups) semi-sweet chocolate chips

directions

Preheat to 360°
Cover cookie sheet with parchment paper or aluminum foil
Cream butter, sugar, and brown sugar until it is fluffy (7 min. gradually up to 5-6 on mixer)
Add both eggs and vanilla and beat (additional 2 minutes, 5 on mixer)
Add baking soda, baking powder, salt, and flour until cookie batter is fully incorporated
Stir in chocolate chips just until distributed
Form 1/8 cup balls and place on baking sheet
Bake for 13 minutes (360°)
Cool on tray for 2 minutes, transfer to cooling racks and cool for 2+ more minutes

Can freeze dough, stores well in 1 quart freezer bags, makes making 12-16 cookies from frozen dough simple. Recipe divides evenly into three (3) 1lb 7oz portions.