

The Perfect Chocolate Chip Cookie

Ingredients:

1 cup (8 oz.) butter, at room temperature
1 1/2 cups brown sugar
1/2 cup white sugar
2 large eggs, at room temperature
1 Tbsp. pure vanilla extract
2 3/4 cup all-purpose flour
1 tsp. baking soda
1/2 tsp. salt
2 cups semi-sweet chocolate chips



Instructions:

Preheat oven to 350 degrees F. Line two baking sheets with parchment paper or silicone baking mats.

Beat butter with an electric mixer until creamy. Add the brown sugar and beat for 5 minutes on high speed until light and fluffy. Add the eggs, one at a time, beating for another minute after each addition. Add the vanilla and mix well.

Whisk together the dry ingredients. Add the dry ingredients to the creamed mixture in two or three additions, mixing on low speed just until the flour is incorporated. Stir in the chocolate chips using a silicone spatula or the mixer on low speed.

Using a small ice cream scoop or tablespoon, drop balls of dough onto the prepared baking sheets, leaving a few inches of room between them. Bake for 10-12 minutes, rotating baking sheets front to back and top to bottom halfway through baking time. Let cookies cool on baking sheet for about 10 minutes before transferring them to a cooling rack.

Makes about 3 dozen cookies.