



Bakeman Bakes



DIFFICULTY

NAME OF DISH

Chocolate Chip Cookies

YIELD

36 cookies

CATEGORY

Baking

PREP TIME

15 minutes

COOK TIME

12-14 minutes

INGREDIENTS

- 1 cup salted butter, softened
- 1/2 cup sugar
- 1.5 cups brown sugar
- 2 eggs
- 2 tsp vanilla extract
- 1 tsp baking soda
- 1.5 tsp baking powder
- A pinch of coarse sea salt
- 2 3/4 cups flour
- 1 bag chocolate chips

directions

1. Preheat oven to 360 (not a typo).
2. Cream butter, sugar, and brown sugar until nice and fluffy (approx. 3 mins).
3. Add both eggs and vanilla; beat for an additional 2 minutes on medium.
4. Add baking soda, powder, salt, and flour until cookie batter is fully incorporated.
5. Add chocolate chips until well distributed. Cookie batter should be somewhat thick.
6. Use a cookie scoop to plop batter onto a baking sheet lined with parchment paper.
7. Bake for 10-14 minutes or until the edges are golden brown.
8. Allow cookies to cool on the parchment paper for 2-3 minutes before moving them onto a drying rack.
9. Enjoy!

