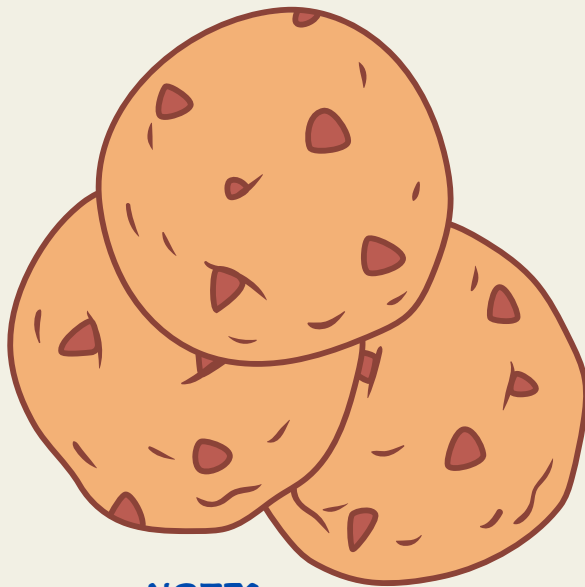


RECIPE

COOKIE RECIPE

INGREDIENTS:

- 2 AND 1/4 CUPS (280G) ALL-PURPOSE FLOUR (SPOONED & LEVELED)
- 1.5 TEASPOON BAKING SODA
- 1/2 TEASPOON SALT
- 3/4 CUP (170G / 12 TBSP) UNSALTED BUTTER, MELTED & COOLED 5 MINUTES
- 3/4 CUP (150G) PACKED LIGHT OR DARK BROWN SUGAR
- 1/2 CUP (100G) GRANULATED SUGAR
- 1 LARGE EGG + 1 EGG YOLK, AT ROOM TEMPERATURE
- 2 TEASPOONS PURE VANILLA EXTRACT
- 1 AND 1/4 CUPS (225G) SEMI-SWEET CHOCOLATE CHIPS OR CHOCOLATE CHUNKS



NOTES:

PREP TIME: 15-20 MINUTES

COOK TIME: 12 MINUTES

SERVES: 20

METHOD:

- PREHEAT OVEN TO 325°F (163°C). LINE LARGE BAKING SHEETS WITH PARCHMENT PAPER OR SILICONE BAKING MATS. SET ASIDE.
- WHISK THE FLOUR, BAKING SODA, AND SALT TOGETHER IN A LARGE BOWL. SET ASIDE.
- IN A MEDIUM BOWL, WHISK THE MELTED BUTTER, BROWN SUGAR, AND GRANULATED SUGAR TOGETHER UNTIL NO BROWN SUGAR LUMPS REMAIN. WHISK IN THE EGG AND EGG YOLK. FINALLY, WHISK IN THE VANILLA EXTRACT. POUR INTO DRY INGREDIENTS AND MIX TOGETHER. FOLD IN THE CHOCOLATE CHIPS.
- ROLL DOUGH INTO A BALLS. PLACE 8-9 BALLS OF DOUGH ONTO EACH COOKIE SHEET.
- BAKE THE COOKIES FOR 12-13 MINUTES OR UNTIL THE EDGES ARE VERY LIGHTLY BROWNED.