

# Chocolate Chip Cookies

## Ingredients

- 1½ sticks unsalted butter, room temperature
- 1 cup (packed) dark brown sugar
- ¼ cup granulated sugar
- 1 large egg
- 2 large egg yolks
- 1 tsp. vanilla extract
- 1½ cups all-purpose flour
- ¾ tsp. salt
- ¾ tsp. baking soda
- 1 cup semisweet chocolate chips

## Preparation

1. Cream the butter and sugars together until well combined.
2. Add egg and egg yolks and whisk until sugar dissolves and mixture is smooth, about 30 seconds.
3. Add vanilla and mix until combined.
4. Sift in flour, a half cup at a time, mixing as you go, until thoroughly combined and smooth.
5. Mix in remaining dry ingredients (salt, baking soda).
6. Fold in chocolate chips.
7. Optional - chill dough for 30 minutes in the fridge. I find this makes the dough easier to handle in the next step.
8. Using a cookie scoop, scoop portions of dough onto a plate. I like to roll them smooth and smush them down about halfway, so they are more in the shape of thick discs (think tuna can shaped) rather than balls. Chill the dough discs for at least 30 minutes.
9. Place cookie dough discs into a freezer-safe container & store in the freezer. *I don't know how long they last in the freezer because we eat them throughout the week...*
10. I like to set the cookie discs out for about 10 minutes to let them thaw a bit, then I bake them at 350 degrees for about 8-10 minutes using a silicone mat on a black pan. Your results may vary depending on your oven's particularities, so play around with your own ideal process. For me, this process yields cookies that are soft in the middle without being undercooked and dark-but-not-burned undersides (I think the dark brown sugar tends to burn more easily).

This recipe tends to yield a little over 2 dozen cookies for me.