

Perfect Chocolate Chip Cookies

PREP TIME 15 minutes

COOK TIME 11 minutes

TOTAL TIME 26 minutes

SERVINGS 45 cookies

Ingredients

- 1 cup unsalted butter melted and cooled at least 10 minutes (226g)
- 1 ¼ cup brown sugar tightly packed (250g)
- ½ cup sugar (100g)
- 1 large egg + 1 yolks (room temperature preferred)*
- 1 ½ teaspoon vanilla extract
- 2 ¾ cups all-purpose flour (350g)
- 2 teaspoons cornstarch
- 1 teaspoon baking soda
- ¾ teaspoon salt
- 1 ¾ cup semisweet chocolate chips (plus additional for tops, optional) (300g + additional)



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Instructions

1. Combine melted butter and sugars in a large bowl. Stir very well.
2. Add egg and egg yolk, stir well.
3. Stir in vanilla extract. Set aside.
4. In a medium-sized bowl, whisk together flour, cornstarch, baking soda, and salt.
5. Gradually add flour mixture to wet ingredients -- stir well so that all the flour is absorbed.
6. Stir in chocolate chips.
7. Place dough in refrigerator and chill for 30 minutes.
8. Preheat oven to 350°F (177°C) and prepare cookie sheets by lining with parchment paper.
9. Scoop dough by rounded 1 ½ tablespoon onto prepared cookie sheets, placing at least 2" apart.
10. Bake for 11 minutes -- cookies may still seem slightly soft in the centers, that is OK, they will cook completely on the cookie sheets. Don't over-bake or your cookies will be too hard.
11. If desired, gently press additional chocolate chips into the tops of the warm cookies.
12. Allow to cool completely on cookie sheets.

Notes

*You can quickly bring eggs to room temperature by placing them in a bowl of warm water for 10-15 minutes.

Nutrition information provided is an estimate and will vary based on cooking methods and brands of ingredients used