

Active Time : 15 Minutes

Total Time : 30 Minutes

Servings : 2 Dozen Larger Cookies

Classic Chocolate Chip Cookies



Dry Ingredients

2 1/2 cup flour

1 tsp baking soda

1 tsp salt

Wet Ingredients

1 cup or 2 sticks room temp butter

1 cup brown sugar

3/4 cup granulated sugar

2 large eggs at room temp

1 tbsp vanilla

1 bag good chocolate chips such as Ghirardelli

Steps

1. Preheat oven to 350 degrees.
2. Line your baking sheet with parchment paper.
3. In a medium sized bowl, combine all of the dry ingredients. Set aside.
4. Using a standing mixer fitted with a paddle attachment on medium speed, cream together the butter and both sugars for about 3-4 minutes or until light and fluffy. You will need to scrape down the sides of the bowl a few times.
5. Lower the speed to low and add 1 egg at a time, making sure the first egg is fully incorporated before adding the second. Scrape down the sides of the bowl between eggs.
6. Add the vanilla and beat on medium speed for 30 seconds.
7. In 1-2 batches, depending on how big your mixing bowl is (mine is big so I add all the flour in at the same time), add the dry ingredients to the wet ingredients. Start off with the mixer on low speed so you don't have flour all over the kitchen and slowly turn it up until everything is mixed and it forms a dough.
8. Add your chocolate chips and mix until fully dispersed in the dough. You could also fold the chocolate chips in with a rubber spatula.
9. Now you can either bake the cookies off, rest the dough in the fridge overnight, or make cookie dough balls and freeze them for when you're ready to bake them off.

Classic Chocolate Chip Cookies



Steps (Continued)

10. I like to rest my dough for 24 hours before baking them off. If you do not have time for this, simply scoop out 2 tablespoons of dough onto your prepared cookie sheet and bake for 10-12 minutes or until the edges of the cookie are slightly golden brown. If you think the cookie isn't quite done, take it out. It will continue cooking on the cookie sheet once out of the oven. This will create a softer cookie.
11. For frozen, ready to use cookies, I simply take the 2 tablespoons of dough and make a ball. I set them on a small cookie sheet and freeze them for 30-60 minutes or until firm. Then I transfer them to a plastic freezer bag. They will then be ready in the freezer anytime you want warm cookies! Simply bake them straight from the freezer.
12. After baking, remove from the oven and allow to cool for a few minutes before transferring cookies to a cooling rack.