

# THE BEST CHOCOLATE CHIP COOKIES

## Recipe

preparation: 25 min

total time: 13 hours

yields 2 dozen

### INGREDIENTS

3/4 c butter

3/4 c light brown sugar

1/4 c sugar

1 egg + 1 yolk (room temp)

2 tsp vanilla

2 c AP flour

2 tsp corn starch

1 tsp baking soda

1/2 tsp salt

3/4 c dark chocolate chips

3/4 c chocolate chunks

### INSTRUCTIONS

1. With a sauce pan on the stove, melt and brown your butter
2. Let browned butter cool and mix the flour, corn starch, baking soda, and salt in a bowl
3. In the mixer's bowl, add the browned butter, both sugars, eggs, and vanilla. Beat on low for 2 minutes
4. Slowly add the flour mixture into the butter+sugar mixture. Mix on low for 4 minutes
5. Stir in the chocolate chips by hand. Place cling wrap over the dough and refrigerate for 12 hours
6. Preheat oven to 350F and roll the dough into 2 inch balls. Place on baking sheets and cook for 9 minutes

Mint to Eat

