

# Chocolate Chip Cookies



## Ingredients

- 4  $\frac{1}{4}$  cups unsifted bleached all-purpose flour
- 1/2 teaspoon salt
- 1 teaspoon baking soda
- 1  $\frac{1}{2}$  cups unsalted butter, melted and cooled until warm
- 2 cups dark brown sugar
- $\frac{2}{3}$  cup granulated sugar
- 3 large eggs plus 1 egg yolk
- 4 teaspoons vanilla extract
- 2 - 2  $\frac{1}{2}$  cups semi-sweet chocolate chips

## Directions

1. Heat oven to 325 degrees.
2. Mix flour, salt, and baking soda together in a bowl and set aside.
3. In a large bowl, mix melted butter and sugars until thoroughly blended. Mix in eggs, yolk and vanilla. Add dry ingredients; mix until combined. Stir in chips.
4. Use an ice cream scoop to form cookie dough into 1  $\frac{1}{2}$  inch balls. Place formed dough onto parchment paper-lined cookie sheet, about 2 inches apart and 12 dough balls per cookie sheet.
5. Bake at 325 degrees for about 10-12 minutes. The center of the cookies will still be soft and puffy. Transfer the cookie sheet with the soft cookies still on it to a cooling rack and let the cookies rest for about 10 minutes. They will be firm and cool enough to be taken off the cookie sheet.

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