



## Best-Ever Chocolate Chip Cookies

MAKES ABOUT 24

### INGREDIENTS

- 1 ½ cups (225g) flour
- ½ teaspoon baking soda
- ¼ teaspoon salt
- ½ cup (115g) butter, at room temperature
- ½ cup (110g) brown sugar
- ¼ cup (50 g) granulated sugar
- 1 egg
- 2 teaspoons vanilla
- 1 bag (226g) semi-sweet or dark chocolate chips

### INSTRUCTIONS

1. Preheat the oven to 350F. Line 2 baking sheets with parchment paper.
2. Whisk the flour, baking soda and salt together in a medium bowl. In a separate bowl, use a wooden spoon or an electric mixer to mix the butter with brown and granulated sugar until light and fluffy. Mix in the egg and vanilla until well-combined. Add the flour mixture and stir until combined. Stir in the chocolate chips.
3. Roll into balls (about 2 level tablespoons each) and place about 2 in. apart on prepared sheets.
4. Bake, switching sheets on racks halfway, 9 to 12 min or until just done, golden at the edges but not all the way across the top. Transfer to a rack to cool completely.