

# The BEST chocolate chip cookie recipe

## Ingredients:

- 1½ cups (200 g) all-purpose flour
- 1¼ tsp. (4 g) kosher salt
- ¾ tsp. (4 g) baking soda
- ¾ cup (1½ sticks; 169 g) unsalted butter
- 1 cup (200 g) brown sugar
- ¼ cup (50 g) granulated sugar
- 1 large egg
- 2 large egg yolks
- 2 tsp. vanilla extract
- 6 oz. (170 g) bittersweet chocolate bar (60%–70% cacao), chopped. Buy a quality bar.
- Get all ingredients out first, then proceed. It comes together quickly.

## Directions:

- Preheat oven to 375°
- Racks in the middle
- Get two baking sheets
- Tear parchment paper to length, crumble each to a tight ball, then flatten out in each sheet.
- Get a small pan over medium heat, and melt the butter.
- While butter melts. Grab decent size bowl, and whisk the flour, salt and baking soda together.
- Grab another big bowl. Add both sugars, add vanilla, add egg and egg yolks, with the same whisk as above.
- Check out the butter, we want it to bubble a bit, then become clear, you'll see bits of cream on the bottom, tend to the pan, you want to get these brown, but not black. Once they are browned, take off stove and let cool for a few minutes.
- You can clean up whatever mess you've made, then once the butter is cool enough, add to the egg and sugar mixture. Make sure the butter isn't hot or it will cook the eggs. Mix well with whisk.

- Grab a spatula and slowly mix in the dry ingredients to the wet. You can also add in the chopped chocolate. Mix until just combined.
- Pop dough into the fridge.
- Grab a tablespoon and some PAM Spray, and clean up a bit. The big mess is over.
- Get the bowl out of the fridge, spray the spoon in the sink, and scoop a ball of dough. Spray spoon as needed.
- Form dough into a circle and place on parchment paper. You should have room for 12 per sheet. These spread when baked a bit. Makes 36 cookies.
- Bake for 8-10 minutes, let cool to set form and enjoy! Should be chewy in the middle as the dough was cool from the fridge.
- Optional: as soon as they come out of the oven, sprinkle a few flakes of finishing salt.