

Chocolate Chip Cookie

Yield:
12 cookies

Prep time: 15 min
Total time: 30 min



Ingredients:

- » 1 stick (4oz) unsalted butter, softened
- » 1/2 cup brown sugar, packed
- » 1/4 cup granulated sugar
- » 1.5 cups all-purpose flour
- » 1/2 tsp baking powder
- » 1/2 tsp baking soda
- » 1/2 tsp kosher salt
- » 1 egg
- » 1/2 tsp vanilla extract
- » 3/4 cups mix-ins: chocolate chips, M&Ms, nuts, white chocolate... whatever you desire!

Recipe:

1. In the bowl of the stand mixer using the paddle attachment, combine the butter, brown sugar, and granulated sugar. Cream on medium-high speed until light and fluffy, ~2-4 minutes. Scrape down the sides of the mixing bowl.
2. Meanwhile, in a medium stainless steel bowl, whisk together the all-purpose flour, baking powder, baking soda & salt. Set aside.
3. Once the butter and sugars are creamed, add in the egg and vanilla until mixed thoroughly. Scrape down the sides of the mixing bowl.
4. Add in the flour mixture and mix on low speed until fully incorporated. Do not over-mix. Scrape down the sides of the mixing bowl.
5. Add the mix-ins until just combined.
6. Portion using a portioning scoop or spoon onto a parchment or silicone-lined baking tray.
7. Place 6-8 cookies on the tray, leaving enough room for spreading.
8. Bake at 350° F for 14-16 minutes, or until golden brown.

Notes:

