

## THE WAY THE COOKIE CRUMBLES



### **Chocolate Chip Cookies** (adapted from nearly every single chocolate chip cookie I've ever read)

16 tablespoons (2 sticks) unsalted butter, room temperature  
1 teaspoon table salt  
1 cup (7 ounces) brown sugar  
½ cup (3.5 ounces) white sugar  
2 eggs  
1 teaspoon vanilla  
2¼ cups (11.25 ounces) bread flour  
1 teaspoon baking soda  
2 cups (12 ounces) semisweet chocolate chips

1. Heat the oven to 375 degrees. Line two baking sheets with parchment paper or silicone mats. In a medium bowl, mix the flour and baking soda.
2. In the bowl of a stand mixer fitted with the paddle attachment (or a large bowl if using a stand mixer), beat the butter, salt, and sugars on medium speed until light and fluffy, 1-2 minutes. Add the eggs, one at a time, beating until incorporated, then mix in the vanilla. Reduce the mixer speed to low and gradually add the flour, mixing just until incorporated. Stir in the chocolate chips.
3. Scoop the dough in heaping tablespoons onto the prepared baking sheets. Bake the cookies, one sheet at a time, until they are browned around the edges and do not look wet on top, 8-12 minutes. Let the cookies cool on the cookie sheets for 5 minutes, then transfer to wire racks to cool completely.