

The Best Chocolate Chip Cookies



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Recipe by: Laura Vitale

Makes about 4 dozen

Prep Time: 10 minutes

Cook Time: 10 minutes

Ingredients

- 1 cup (2 sticks) of Unsalted Butter, softened at room temperature
- 1-1/4 cup of Brown Sugar
- 3/4 cup of Granulated Sugar
- 2 Eggs
- 3 cups of All Purpose Flour
- 1 tsp of Baking Soda
- 1/2 tsp of Salt
- 2 tsp of Cornstarch
- 2 tsp of Vanilla Extract
- 2 cups of Semisweet Chocolate Chips

1) In the bowl of a standing mixer fitted with a paddle attachment, cream together the butter and both kinds of sugar until really creamy, then add in the eggs and vanilla and mix until well combined.

2) Add the flour, baking soda, salt and cornstarch and mix until cookie dough comes together then at the end, fold in the chocolate chips and thoroughly mix.

3) Scoop cookie dough using a small cookie scoop onto parchment paper lined baking sheets and bake for 7-9 minutes or until lightly golden around the edges but not too much color on the top. Cool (if you can wait that long) and serve!

