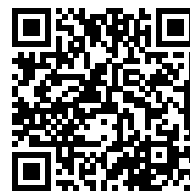


Slice and Bake Chocolate Chip Cookies



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Recipe by: Laura Vitale

Makes About 3 dozen

Prep Time: 15 minutes

Cook Time: 10 minutes

Ingredients

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

1) In a bowl, whisk together the flour, baking soda, salt and cornstarch, set aside.

2) Cream the butter and both sugars until light and fluffy, add the egg, egg yolk and vanilla and mix until combined, add the dry ingredients and mix until a dough forms, then fold in the chocolate chips.

4) Divide the dough into 4, shape each half into a log about 2 inches thick, wrap tightly in plastic wrap and refrigerate for at least 4 hours until firm.

5) Preheat the oven to 375 degrees, slice the logs into 1/2 inch thick rounds and arrange on parchment lined baking sheets, leaving a little room between each cookie.

6) Bake for 8-9 minutes until the edges are lightly golden and the centers are still soft, allow to cool on the baking sheets for just a couple minutes before transferring to a wire rack to cool completely.

