

THICK AND CHEWY CHOCOLATE CHIP COOKIES

INGREDIENTS:

- 12 T unsalted butter
- 1 cup light brown sugar, packed (7 oz.)
- 1/2 cup granulated sugar (3.5 oz.)
- 1 large egg + 1 large egg yolk
- 2 t vanilla extract
- 2 cups + 2 T all-purpose flour (10.5 oz.)
- 1/2 t baking powder
- 1/2 t kosher salt
- 9-10 oz. semisweet chocolate chips

DIRECTIONS:

1. Preheat your oven to 325F and line baking sheets with parchment paper.
2. Make brown butter by melting butter in a medium saucepan over medium heat. Cook, stirring often, until butter foams, then browns, but doesn't burn, about 5-8 minutes. Pour into a mixing bowl (or the bowl of your stand mixer). Beat with both sugars for 2 minutes or until combined. Add egg, yolk, and vanilla extract.
3. Meanwhile, whisk together the flour, baking powder, and salt. Add to the butter mixture. Beat until just combined. Stir chocolate chips in.
4. Scoop 2-tablespoon mounds of dough. Roll into a ball. Place 2 inches apart on prepared baking sheets. Bake for 15 minutes or until set and gold around the edges.
5. Transfer to a cooling rack and then to your mouth.