

amazing chocolate chip cookies

BY DEZ THE BAKIST



INGREDIENTS

1 cup butter, room temp
2 tbsp melted butter
1/2 cup granulated sugar
1 1/2 cup brown sugar
2 egg
2 tsp vanilla extract
3 cups all purpose flour
2 tsp salt
1 tsp baking powder
1 tsp baking soda
2 cups chocolate chips

METHOD

Preheat oven to 350

Line a baking sheet with parchment or a silpat

- | Cream butter and sugar together until light and fluffy.
- | Add eggs and vanilla, mix until incorporated and no streaks of egg are showing
- | Then add dry ingredients on low and mix until just incorporated
- | Add chocolate chips and give it another stir
- | Scoop mixture into a separate bowl and finish mixing by hand to ensure there are no lumps of flour hiding
- | Use a cookie scoop and scoop cookies onto a pan lined with parchment
- | Lightly sprinkle with salt right before baking
- | Bake in oven at 350 starting at 12 mins and then check
- | Bake until edges are set and middle is still underdone.



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