



CHOCOLATE CHIP COOKIES

There are as many definitions of a “perfect” chocolate chip cookie as there are people who eat them! This recipe is for thick, chewy, soft chocolate chip cookies, best enjoyed with a tall glass of milk or a scoop of vanilla or cinnamon ice cream on top.

INGREDIENTS

- 2 $\frac{3}{4}$ cups (330 g) all-purpose flour
- 1 Tbsp (18 ml) corn starch
- 2 tsp (12 ml) baking soda
- 1 tsp (6 ml) salt
- 1 cup (230 g) unsalted butter, softened
- $\frac{7}{8}$ cup (175 g) brown sugar, packed
- $\frac{3}{4}$ cup (150 g) granulated sugar
- 2 eggs, room temperature
- 1 Tbsp (18 ml) vanilla
- 2 cups (340 g) chocolate chips

High-altitude: Add $\frac{1}{4}$ cup flour. Reduce corn starch to 2 tsp. Reduce baking soda to 1 tsp. Reduce brown sugar to $\frac{3}{4}$ cup.

DIRECTIONS

In a medium mixing bowl, combine flour, corn starch, baking soda, and salt. Set aside. Using a handheld or stand mixer, cream the butter and sugars on medium speed until light and fluffy. Beat in egg and vanilla extract, scraping down the sides of the bowl as necessary.

With the mixer speed on low, gradually add flour mixture. By hand, fold in chocolate chips. Cover and chill dough for at least 4 hours and up to 5 days.

Preheat oven to 365° F (177° C). *High-altitude:* Increase temperature by 10° F (5-6° C) and reduce baking time as necessary.

Using a medium cookie scoop, drop balls of dough onto a cookie sheet lined with parchment paper. Press a few chocolate chips onto the top of each ball, if desired. Bake for approximately 8 to 10 minutes, or until cookies have begun to brown but are still soft in the center. Leave on the sheets for a few minutes, then remove to cooling racks to cool completely.

Makes 3 to 4 dozen cookies.

