

Chocolate Chip Cookies

Makes: 1 dozen cookies

Ingredients & Instructions:

Salted Butter: 4.5 oz.

Light Brown Sugar: ½ cup

Granulated Sugar: ½ cup

Step 1: Place sugars into a bowl and then add butter. Mix until incorporated. Scrape the sides of the bowl and then mix on high.

Liquid Eggs: ¼ cup

Vanilla: 1 tsp.

Step 2: Scrape the bowl and then add liquids. Mix on low until incorporated. Scrape the bowl again and then mix on high.

Cake Flour: 1 ¼ cup

Bread Flour: ¾ cup

Baking Soda: 2 tsp.

Salt: 2 tsp.

Step 3: Scrape the bowl and then add dry ingredients. Mix on low until incorporated. Then mix for 3 minutes on medium.

Semi-Sweet Chocolate Chips: 6.5 oz.

Step 4: Add the chocolate chips and mix until incorporated, then mix for 2 minutes on medium.

Step 5: Form dough balls and bake for 15 minutes at 350°F.