

Marie Saba

from my kitchen to yours

Best Chocolate Chip Cookies

Ingredients:

- 3 cups all-purpose flour
- $\frac{3}{4}$ teaspoon salt
- 1 teaspoon baking soda
- 1 Tablespoon cornstarch
- 1 cup butter
- 1 cup brown sugar
- $\frac{1}{2}$ cup white sugar
- 1 teaspoon vanilla
- 2 eggs
- 1 cup dark chocolate chips
- 1 cup white chocolate chips



Instructions:

- 1** In a medium bowl, mix together the flour, salt, baking soda and cornstarch.
- 2** Using an electric mixer, beat the butter, brown and white sugars, and vanilla until light and fluffy, about 3-4 minutes. Add eggs and beat again until combined, scraping down the sides as needed.
- 3** Reduce mixer speed to low and gradually add dry ingredients, beating just until incorporated. Fold in chocolate chips. Cover dough with plastic wrap and chill for 30 minutes to 1 hour.
- 4** Preheat oven to 350 degrees F. Line a baking sheet with parchment paper. Using a $\frac{1}{4}$ cup cookie scoop, place 6 balls of dough on the baking sheet. Bake for 18 minutes. Remove from oven and let cool on the pan for 5 minutes. Using a spatula, transfer cookies to a cookie drying rack and let cool completely.

VARIATION: You can use all dark-chocolate chips, or all white-chocolate chips, or sub in 1 cup chopped nuts for 1 cup of chips.

MAKE-AHEAD TIP: To freeze cookie dough, place balls of dough on a baking sheet. Cover with plastic wrap and freeze. Then transfer frozen balls of dough to a ziplock bag for easier storage. When cooking from frozen, thaw balls of dough at room temperature for 20-30 minutes and then bake as directed above.

GIFT IDEA: These cookies make great gifts for teachers or neighbors! We love these cookie bags or boxes for safe transportation and extra special presentation ☒ The large 4-inch cookies will not fit in the boxes, so plan to make smaller cookies gifting in those.