

Marie Saba

from my kitchen to yours

Bakery-Style Chocolate Chip Cookies

Makes 40 cookies

Ingredients:

- 3 cups (410 g) all-purpose flour
- $\frac{3}{4}$ teaspoon salt
- 1 teaspoon baking soda
- 1 Tablespoon cornstarch
- 1 cup (226 g) unsalted butter, softened
- 1 cup (215 g) light brown sugar, packed
- 1 cup (200 g) white granulated sugar*
- 2 teaspoons vanilla
- 2 eggs
- 1 cup (180 g) dark chocolate chips
- 1 cup (180 g) white chocolate chips



*For a less sweet cookie, use $\frac{1}{2}$ cup (100 g) white sugar.

Instructions:

1. In a medium bowl, whisk together flour, salt, baking soda, salt and cornstarch. Set aside.
2. Using a stand mixer or electric beaters, cream butter and sugar until fluffy, about 2 to 3 minutes. Add vanilla and 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 F (176 F). Line a baking sheet with parchment paper. Using a cookie scoop or your hands, place 1 $\frac{1}{2}$ Tablespoon portions of dough on the baking sheet about 2 inches apart. Bake for 12 to 14 minutes, until edges are slightly golden and centers are set but still soft. (Cookies will look and feel slightly undercooked but will finish cooking on the pan.) Let cookies sit on baking sheet for 5 to 10 minutes; then transfer to a wire rack and finish cooling.

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Notes:

- **How to Store Cookies:** Cool cookies completely. Store in an airtight container at room temp for up to 4 days. Add a slice of sandwich bread to the container to keep the cookies soft.
- **How to Freeze Before Baking:** Scoop balls onto a lined baking sheet. Freeze until solid (1-2 hours). Transfer frozen balls to an airtight container. Freeze up to 3 months. To bake from frozen, place frozen dough on baking sheet and bake at 350°F for 14 to 16 minutes. Alternatively, thaw the frozen dough for 30 minutes and then bake as directed above.