

CHOCOLATE CHIP COOKIES

Serve warm with Milk within 2 days of baking. Or freeze the dough for future use.

INGREDIENTS:

- ½ cup melted butter
- ½ cup brown sugar packed
- ½ cup granulated sugar
- 1 large egg
- 2 tsp vanilla extract
- 2 tsp corn starch
- 1 tsp baking soda
- ½ tsp salt
- 1 ¾ cup flour

FILLER OPTIONS: 1 CUP EACH

dark, milk, or white chocolate chips / walnuts / macadamia nuts / oats / raisins / M&M's / Hershey's



INSTRUCTIONS:

Preheat: 325°

1. Melt the butter and refrigerate for 5 - 10 minutes until cooled but not solid.
2. Whisk ½ cup brown sugar and ½ cup granulated sugar with the butter. Then add 1 egg, 2 tsp vanilla extract and whisk until smooth.
3. Add in 2 tsp cornstarch, 1 tsp baking soda, and ½ tsp salt. Then whisk again. Then add in the 1 ¾ cups flour until just combined and STOP.
4. Gently stir in your filler until evenly distributed.
(1 cup of each: chocolate chips/walnuts/oats)
5. Using a 1 tbsp cookie scoop, place dough balls into an airtight container. Cool in the refrigerator for at least 30 minutes or overnight.
6. Line a baking sheet with parchment paper and place dough balls far apart.
7. Bake in the oven for 10-15 minutes at 325°.
8. Remove from oven and allow cookies to cool on the baking sheet for 10 minutes.

LEFTOVERS:

Freeze the dough into a log after step 4. When ready to bake, let the dough thaw in the refrigerator. Then follow step 5-8.