



Chocolate Chip Cookies

Makes 3 Dozen

Ingredients

1 cup Butter, softened
1 cup Brown Sugar
1 cup Granulated Sugar
2 Eggs
2 teaspoons Vanilla Extract
3 cups All Purpose Flour
 $\frac{3}{4}$ teaspoon Baking Soda
1 $\frac{1}{4}$ teaspoon Baking Powder
1 $\frac{1}{2}$ teaspoons Salt
3 cups Semi-Sweet Chocolate Chips

Method

1. In a standing mixer, cream the butter and sugars together until light and fluffy, about 4 minutes.
2. Add the eggs and vanilla extract and mix thoroughly.
3. In a separate bowl, stir the flour, baking soda, baking powder and salt together.
4. Add the dry ingredients into the mixer at once, mixing on low speed until just combined.
5. Add the chocolate chips and mix until incorporated.
6. Chill the dough for 30 minutes.
7. Preheat the oven to 325F.
8. Portion dough with a scoop, approximately 1 tablespoon, onto a parchment lined baking tray.
9. Bake for 8-12 minutes.