

## MY NEW FAVORITE CHOCOLATE CHIP COOKIES

*Adapted from Our Best Bites and Cooks Illustrated*

- 2 Cups + 2 Tbsp all-purpose flour
- 1/2 tsp baking soda
- 1/2 tsp salt
- 1 ½ sticks butter, melted and cooled
- 1 Cup light brown sugar
- ½ Cup granulated sugar
- 1 large egg + 1 large egg yolk
- 2 tsp vanilla extract
- 1 (11.5 oz) bag chocolate chips OR 3 (4 oz) Ghirardelli chocolate bars, broken into chunks

Preheat oven to 325 degrees.

In a medium mixing bowl, whisk together flour, baking soda, and salt.

In a large mixing bowl, mix butter and sugars together until thoroughly combined. (Hand mixing recommended for minimal incorporation of air.) Stir in egg, egg yolk, and vanilla. Stir in dry ingredients in 2-3 additions. Stir in chocolate chunks.

*My version calls for a larger amount of chocolate chunks, and it may be difficult to thoroughly incorporate ALL of them into the batter. This is fine though, as you can use the loose rogue chunks to top off the cookies before baking.*

The Cooks Illustrated/Our Best Bites recipe says to scoop out 1/4 Cup of dough, form it into a ball, then pull the ball apart in half, each half forming a cookie. I, however, prefer to use a #40 cookie scoop. Either way, scoop dough onto a foil-lined cookie sheet (for easy clean-up) about 2 inches apart. Top each dough ball with a few extra chocolate chunks.

Bake for about 10-12 minutes or until edges are set and just barely beginning to turn golden brown. Allow to cool for a couple of minutes on the cookie sheet, then transfer to a cooling rack.

