

CHOCOLATE CHIP COOKIES

FROM CHEF AMELIA'S KITCHEN

A NOTE FROM CHEF AMELIA:

THESE ARE SO GOOD. I worked for weeks, tweaking recipes to devise the perfect chocolate chip cookie. They're crispy on the outside and gooey on the inside, and the best part is...they stay that way for days! I like to make them jumbo sized, using half a cup of dough for each cookie. Feel free to adjust the size to fit your needs, just remember to adjust the baking time accordingly. Because these cookies stay so soft and chewy, they're perfect for shipping to friends and family and will arrive just as delicious as when you first make them!

INGREDIENTS:

- 2 cups all purpose flour
- 1/2 teaspoon baking soda
- 1/2 teaspoon sea salt
- 3/4 cups unsalted butter (that's a stick and a half!)
- 1 cup dark brown sugar
- 1/2 cup granulated sugar
- 1 tablespoon vanilla extract
- 1 egg
- 1 egg yolk
- 2 cups chocolate chips
- Sea salt (optional, for finishing)



INSTRUCTIONS:

1. Melt the butter in a pan over medium heat.
2. While your butter is melting, whisk the sugars, eggs, and vanilla in a large mixing bowl.
3. Pour the butter into the sugar mixture, and whisk to combine.
4. Add the flour, baking soda and salt.
5. Stir in the chocolate chips and refrigerate the dough for 20 minutes.
6. While the dough is chilling, preheat your oven to 350 and grease a cookie sheet, or line with parchment paper.
7. Scoop the dough into half cup portions (that's 4 ounces if you're using an ice cream scoop or a scale) and shape into a hockey puck sized disc.
8. Place on the cookie sheet, leaving about an inch and a half between cookies.
9. Sprinkle the tops with sea salt and bake for 18-20 minutes, rotating the pan halfway through the baking time. They're done when they're golden brown around the edges and have formed craggy tops.
10. Let them cool on the pan for 10 minutes, then transfer to a wire rack to cool completely.