



# Chocolate Chip Cookies

Course: **Cookies, Cookies with Chocolate**

Servings	Prep time	Cooking time	Total time
12 servings	10 minutes	12 minutes	22 minutes

## Ingredients

115 g (1/2 cup) butter, melted to room temperature

130 g (2/3 cup) brown sugar

80 g (1/3 cup) sugar

1 egg

1/2 tsp vanilla extract

180 g (1 1/2 cups) plain flour

1/2 tsp baking soda

1/2 tsp salt

150 g (1 cup) dark chocolate (cut into chunks)

Sea salt flakes (optional)

## Directions

- 1 Whisk Sugars and Butter:** Start by whisking together the melted butter, brown sugar, and granulated sugar until the mixture is light and fluffy. This step is crucial for achieving the perfect texture.
- 2 Mix in Egg and Vanilla:** Add the egg and vanilla extract to the sugar mixture, mixing until everything is well combined.
- 3 Prepare Dry Ingredients:** In a separate bowl, mix together the flour, baking soda, and salt. Carefully add this dry mixture to the wet ingredients, stirring until just combined. Be careful not to overmix!
- 4 Fold in Chocolate:** Gently fold in the dark chocolate chunks, ensuring they're evenly distributed throughout the dough.
- 5 Chill the Dough:** Cover the dough and let it chill in the refrigerator for 30 minutes. Chilling the dough helps the flavors meld together and prevents the cookies from spreading too much during baking.

- 6 Bake:** Preheat your oven to 180°C (350°F). Scoop the dough onto a lined baking sheet, leaving enough space between each cookie for spreading. Bake for about 12 minutes, or until the edges are golden brown.
- 7 Add Sea Salt:** As soon as the cookies come out of the oven, sprinkle a few sea salt flakes on top for an extra flavor boost.
- 8 Enjoy:** Allow the cookies to cool slightly before indulging in their deliciousness. They're perfect for enjoying with a cold glass of milk or a cup of coffee.