Thick & Chewy Chocolate Chip Cookies

NIBBLEDISH CONTRIBUTOR

Ingredients

2 1/8 cups (2 cups plus 2 tbsp) all purpose flour
1/2 tsp salt
1/2 tsp baking soda
12 tbsp (1 1/2 sticks) unsalted butter, melted and cooled till warm
1 cup brown sugar
1/2 cup granulated sugar
1 large egg plus 1 egg yolk
2 tsp vanilla extract
1 to 2 cups chocolate chips

Instructions

Heat oven to 325. Adjust oven racks to upper and lower middle positions. Mix flour, salt, and baking soda together in medium bowl, set aside.

Either by hand or electric mixer, blend butter and sugars until thoroughly combined. Mix in egg, yolk, and vanilla. Add dry ingredients, mix until just combined. Stir in desired amount of chocolate chips.

Form balls and place them on parchment lined cookie sheet. Bake,

reversing cookie sheet positions halfway through baking, until cookies are light golden brown and outer edges start to harden yet centers are still soft and puffy, 15-18 minutes (check at 13 minutes). Cool on cookie sheets and store in airtight container.

Makes approximately 3 dozen cookies.