

CHOCOLATE CHIP COOKIES

[small & soft]



120 cookies



2 hours

INGREDIENTS

- 1 cup butter; room temperature
- 3/4 cup brown sugar
- 1/2 cup white sugar
- 2 eggs + 1 egg yolk
- 1 tsp mexican vanilla extract
- 3.5 cups flour
- 2 tsp cornstarch
- 1 tsp baking powder
- 1 tsp baking soda
- 1/2 tsp salt
- 2 cups chocolate chips

DIRECTIONS

- Preheat oven to 375° F
 - Add butter to the bowl of a stand mixer. Beat on medium-low with paddle attachment for 1 minute.
 - Add sugars, beat on low for 1 minute. Scrape down the bowl if needed
 - Add eggs and vanilla extract. Mix until combined.
 - Add flour, cornstarch, baking soda, baking powder, and salt. Mix for just a few seconds on low.
 - Add chocolate chips. Mix until cookie dough is completely mixed
 - Scoop and divide the dough ball in half, then roll each half into a ball.
- Place dough balls on a cookie sheet. Bake one sheet at a time on the middle rack for 5-6 minutes. Cookies should be slightly firm but still very soft. Let them cool on the cookie sheet until set up enough to transfer. Store in an airtight container.