

Hello Chefs! Our all-American holiday, July 4th is coming up soon. Thought this would be a perfect time to make the most popular cookie in America – Chocolate Chip! This recipe is the best!! Crisp outside with a chewy inside and you don't even need to get the mixer out because you mix the dough by hand. Have fun, be safe and Happy Birthday USA!!

Thick and Chewy Chocolate Chip Cookies

Makes about 24 large cookies

2 Cups all-purpose flour
½ tsp. baking soda
½ tsp. salt
12 Tablespoons (1 ½ sticks) butter, melted
1 cup packed brown sugar
½ cup sugar
1 egg plus 1 egg yolk
2 tsps. vanilla
1 ½ cups chocolate chips, (I prefer to mix semi-sweet and milk chocolate chips)

1. Preheat oven to 375 degrees. Line cookies sheets with parchment paper.
2. Whisk flour, baking soda and salt together in a medium bowl. Set aside.
3. Either by hand or with electric mixer, mix melted butter and sugars until thoroughly blended. Beat in egg, yolk and vanilla until combined.
4. Add dry ingredients and mix just until combined. Stir in chocolate chips.
5. Drop batter by 2 tablespoons onto prepared cookie sheets, spacing 2 inches apart. Bake until cookies are light golden brown, but still soft in center, about 8-10 minutes. Allow to cool on sheets before transferring to cooling rack.