

Cookie Time!

May 28, 2020 | CHEF VEE, COOKING SCHOOL HEAD CHEF



Ever feel inspired to bake? Well if you are going to bake might as well bake soft gooey chocolate chip cookies! What's better than that, especially with a glass of ice cold milk. Yum! You know the best part of making chocolate chip cookies? You can add any extras into the mix like walnutsor any nuts actually, dried cherries, chocolate candy pieces in small chunks.

Makes: 12 Total time: 20 minutes

- 8 tablespoons of salted butter
- 1/2 cup white sugar
- 1/4 cup packed light brown sugar
- 1 teaspoon vanilla
- 1 egg
- 1 1/2 cups all-purpose flour

·1/2 teaspoon baking soda

·1/4 teaspoon salt

·3/4 cup chocolate chips (I use a combination of chocolate chips and chocolate chunks)

Preheat the oven to 350 degrees. Microwave the butter for about 40 seconds to slightly melt it. It shouldn't be hot – but it should be almost entirely in liquid form.

Using a stand mixer or electric beaters, beat the butter with the sugars until creamy. Add the vanilla and the egg; beat on low speed until just incorporated – 10-15 seconds or so (if you beat the egg for too long, the cookies will be stiff).

Add the flour, baking soda, and salt. Mix until crumbles form. Use your hands to press the crumbles together into a dough. It should form one large ball that is easy to handle (right at the stage between “wet” dough and “dry” dough). Add the chocolate chips and incorporate with your hands.

Roll the dough into 12 large balls and place on a cookie sheet. Bake for 9-11 minutes until the cookies look puffy and just barely golden.

Warning, friends: DO NOT OVERBAKE. This advice is probably written on every cookie recipe everywhere, but this is essential for keeping the cookies soft. Take them out even if they look like they're not done yet. They'll be pale and puffy.

Let them cool on the pan for a good 10 minutes or so. They will rest and turn into buttery, soft cookies. These should stay soft for many days if kept in an airtight container. I also like to freeze them.

Enjoy with a perfect glass of milk!