

Chocolate Chip Cookies

Makes about 15 giant cookies

2 1/2 cups all purpose flour
1 teaspoon baking soda
1/4 teaspoon salt
1 cup (2 sticks) unsalted butter, melted and cooled
3/4 cup packed light brown sugar
3/4 cup granulated sugar
2 large eggs
1 large egg yolk
1/2 tablespoon vanilla extract
1 (12-ounce) bag of chocolate chips

Preheat the oven to 350 degrees. Line two baking sheets with parchment paper.

In a large bowl, whisk together the flour, baking soda, and salt.

Beat the melted butter, brown sugar, and granulated sugar in the large bowl of an electric mixer for two minutes. Beat in the eggs, egg yolk, and vanilla extract until just combined. Reduce the speed of the electric mixer to low and slowly add in the flour mixture. Mix just until combined then add in the chocolate chips.

Use a 1/4 measuring cup to scoop the dough. Drop the dough onto the parchment lined baking sheet about 3 inches apart. Bake the cookies for about 15 minutes or until the edges are golden brown. Remove the cookies from the oven and leave on the baking sheet for about 10 minutes. Serve warm or allow the cookies to finish cooling on a wire rack. Store in an airtight container.