



Chef Blake's Chocolate Chip Cookies

Ingredients

- 1 cup unsalted butter (softened)
- 1 cup white (granulated) sugar
- 1 cup light brown sugar
- 2 tsp. pure vanilla extract
- 2 lg. eggs
- 3 cups all-purpose flour
- 1 tsp baking soda
- ½ tsp baking powder
- 1 tsp sea salt
- 2 cups chocolate chips, chunks or chopped (I prefer dark, but semi-sweet works)

Procedure

- Preheat the oven to 375 degrees Fahrenheit. Line a baking pan with parchment paper and set aside.
- In a separate bowl, mix flour, baking soda, salt, baking powder. Set aside.
- Cream together butter and sugars until combined.
- Beat in eggs and vanilla until fluffy.
- Mix in the dry ingredients until combined.
- Add a 12 oz package of chocolate chips and mix well.
- Roll 2-3 TBS (depending on how large you like your cookies) of dough at a time into balls and place them evenly spaced on your prepared cookie sheets. (Or you can use a small cookie scoop to make your cookies!)
- Bake in a preheated oven for approximately 8-10 minutes. Take them out when they are just **BARELY** starting to turn brown.
- Let them sit on the baking pan for 2 minutes before removing to the cooling rack.

When you remove the cookies from the oven they will still look doughy. THIS is the secret that makes these cookies so absolutely amazing! Please, I beg you, do NOT overbake!