

best ever chocolate chip cookies

INGREDIENTS

1 1/4 tsp Baking Soda
1 1/2 tsp Baking Powder
1 1/2 tsp Coarse Salt
2 1/2 sticks Unsalted Butter
1 1/4 C Light Brown Sugar
1 C + 2 TBSP Granulated Sugar
2 C (minus 2 TBSP) Cake Flour
1 2/3 C Bread Flour
2 Eggs
2 tsp Vanilla Extract
1 1/4 lb. Bittersweet Chocolate Chunks (at least 60% cacao)
Sea Salt (optional)

DIRECTIONS

Combine flours, baking soda, baking powder, & salt; set aside
Using mixer with paddle attachment, cream butter & sugars together (about 5 min)
Add eggs (1 at a time) to butter mixture
Add vanilla to butter mixture
Reduce mixer to LOW to add dry ingredients just until combined (about 5 seconds)
Add chocolate chunks
Press plastic wrap onto dough
Refrigerate for 24 hours
Preheat oven to 350
Scoop 2 1/4-2 1/2 oz dough balls onto baking sheet lined with parchment paper
Sprinkle dough balls lightly with sea salt (optional)
Bake until edges are golden brown (about 15 minutes)
Cool on wire rack for at least 10 minutes

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MIX DRY INGREDIENTS

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MIX WET INGREDIENTS

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COMBINE

*

ADD CHOCOLATE

2

COVER WITH PLASTIC WRAP

*

COOL IN FRIDGE 24 HOURS

3

PREHEAT OVEN TO 350

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LINE PAN WITH PARCHMENT PAPER

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SPRINKLE DOUGH BALLS WITH SEA SALT

4

BAKE FOR 15 MIN

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COOL ON WIRE RACK FOR 10 MIN

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ENJOY!!