



THE WAY THE COOKIE CRUMBLES

A FOOD BLOG

Best-Ever Chocolate Chip Cookies (rewritten but not changed from Kelsey's Apple a Day, who adapted it from Anna Olson)

2 cups (9.6 ounces) all-purpose flour
2 teaspoons cornstarch
1 teaspoon baking soda
½ teaspoon table salt
12 tablespoons (1½ sticks) unsalted butter, softened
¾ cup (5.25 ounces) brown sugar
¼ cup (1.75 ounces) granulated sugar
1 egg
2 teaspoons vanilla extract
1 cup (6 ounces) bittersweet chocolate chips

1. Heat the oven to 350 degrees. Line two baking sheets with parchment paper or silicone mats. In a medium bowl, mix the flour and baking soda.
2. In the bowl of a stand mixer fitted with the paddle attachment (or a large bowl if using a stand mixer), beat the butter, salt, and sugars on medium speed until light and fluffy, 1-2 minutes. Add the egg, beating until incorporated, then mix in the vanilla. Reduce the mixer speed to low and gradually add the flour, mixing just until incorporated. Stir in the chocolate chips.
3. Scoop the dough in heaping tablespoons onto the prepared baking sheets. Bake the cookies, one sheet at a time, until they are slightly browned around the edges, 8-10 minutes. Let the cookies cool on the cookie sheets for 5 minutes, then transfer to wire racks to cool completely.