

Dulcia Bakery CHOCOLATE CHIP COOKIES

Makes about 30

Ingredients

- 2 sticks butter, softened
- $\frac{3}{4}$ cup packed brown sugar
- $\frac{3}{4}$ cup superfine sugar
- 2 eggs, lightly beaten
- 1 tsp. vanilla extract
- 2 $\frac{1}{4}$ cups all-purpose flour
- 1 tsp. baking soda
- Pinch of salt
- Generous 2 cup semisweet chocolate chips

Directions

Preheat the oven to 375 °F/190 °C. Line 2 cookie sheets with baking parchment.

1. In a small bowl sift together flour, baking soda and salt.
2. Put the butter, superfine and brown sugar into a bowl and mix well, add eggs one at a time stir until thoroughly combined, incorporate vanilla extract.
3. Gradually beat in flour mixture then stir in chocolate chip cookies.
4. Bake for 12-15 min. until golden brown. Let cool on the cookie sheets for 5-10 min, then using a metal spatula, carefully transfer to wire racks to cool completely.

