

# Chocolate Chip Cookies

Yield: 18 - 4" diameter cookies

2 ¼ cups	[+1 Tbsp for high altitude] all-purpose flour
1 tsp	baking soda
1 tsp	salt
2 sticks	unsalted butter, at room temperature [replace 3 Tbsp with shortening for high altitude]
¾ cups	granulated sugar
¾ cups	dark brown sugar, packed
2	large eggs, at room temperature
2 tsp	vanilla extract
1 cup	bittersweet chips
1 cup	semi-sweet chips
Sprinkle of sea salt (optional)	

Whisk the flour, baking soda and the salt together in a medium bowl and set aside.

Beat the butter on medium speed until smooth and add both sugars. Beat until well incorporated and smooth, about 3-5 minutes. Add the eggs and vanilla and beat until combined.

Adjust the speed to the lowest setting and gradually add the dry ingredients to the butter mixture. Beat until well combined. Stir in the chocolate chips.

Place plastic wrap directly on the cookie dough surface and place in the refrigerator until chilled, about 30 minutes to 1 hour. Remove from refrigerator and form dough into ¼ cup portions using a large cookie or ice cream scoop. Return the cookie scoops (on the cookie sheet) to the refrigerator for overnight storage. After 24 hours, the cookies are ready to bake. Simply remove cookie dough from the refrigerator and place directly into the oven or double wrap the dough mounds and relocate to the freezer for longer storage.

When ready to bake, preheat the oven to 375 with the rack placed in the middle of the oven. I like to bake one sheet of cookies at a time, but if you choose to bake two sheets at a time, place the racks on the top and bottom thirds of the oven. Make sure to rotate the cookie sheets halfway through the baking time. Bake the cookies, spaced about 3-4" apart, until the edges are golden brown, about 15-18 minutes. Remove from oven when the center of the cookies still looks soft...trust me. Let the cookies cool on the cookie sheet for about 5 minutes and relocate to a cooling rack to cool completely (or indulge in them while they're still warm). I like to make the cookies large (4" cookie), but if you'd prefer to make smaller cookies, make the dough balls with a medium sized cookie scoop (3" cookie) and bake for about 10-12 minutes.