

DINNERLY



Ultimate Chocolate Chip Cookies

Scratchmade x Dinnerly



1h



2 Servings

You don't have to go to pastry school to bake like a pro. This baking kit is the key to making the ultimate chocolate chip cookie—and when we say **ULTIMATE**, we mean it. After whipping up a quick batter, we let it chill overnight so the cookies can develop a deliciously deep flavor. Perfectly soft, fragrant, and loaded with ooey-goey chocolate. Try not to inhale them all at once! We've got you covered!

WHAT WE SEND

- 2 (5 oz) dark brown sugar
- 10 oz granulated sugar
- 10 oz all purpose flour ¹
- ¼ oz baking soda
- 12 oz chocolate chips ^{6,7}

WHAT YOU NEED

- 12 Tbsp butter, softened ⁷
- vanilla extract
- 2 large eggs ³
- kosher salt

TOOLS

- handheld electric mixer
- rimmed baking sheet
- parchment paper

COOKING TIP

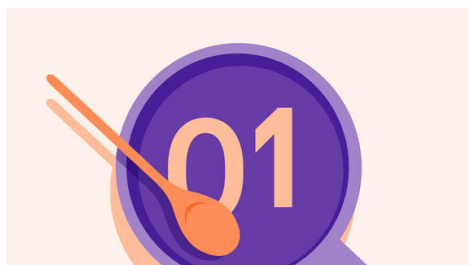
Take out butter to soften at room temperature at least 1 hour before baking.

ALLERGENS

Wheat (1), Egg (3), Soy (6), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

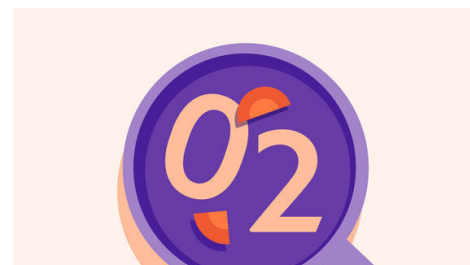
NUTRITION PER SERVING

Calories 250kcal, Fat 10g, Carbs 38g, Protein 2g



1. Cream butter & sugar

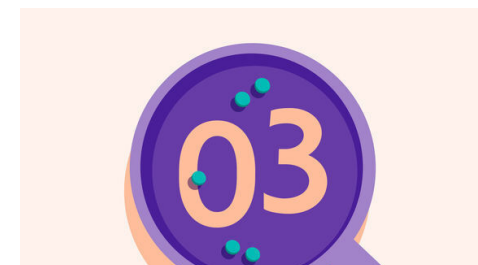
In a large bowl, combine **all of the brown sugar, 1 cup granulated sugar, and 12 tablespoons softened butter**. Using a handheld electric mixer, beat on medium speed until butter and sugar are fully incorporated and fluffy, 2–4 minutes.



2. Finish & chill batter

To same bowl, add **2 teaspoons vanilla extract and 2 large eggs**. Beat until smooth. Add **all of the flour, 1 teaspoon baking soda, and 4 teaspoons salt**. Beat until flour is just incorporated. Fold in **all of the chocolate chips**.

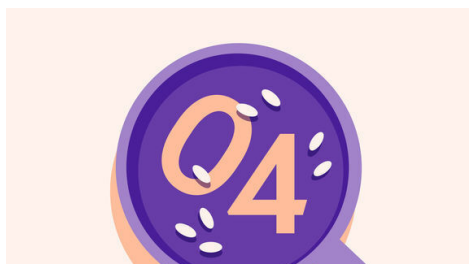
Cover with plastic wrap and let chill in the fridge overnight.



3. Make cookies

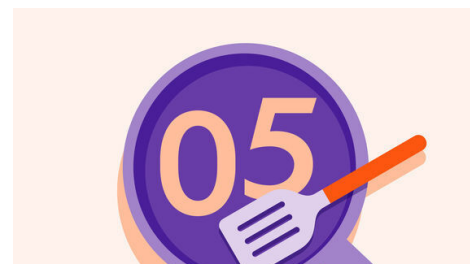
Preheat oven to 350°F with a rack in the center. Line a rimmed baking sheet with parchment paper.

Divide **dough** into balls, 2 tablespoons each (should yield about 24 cookies). Place on prepared baking sheet spaced at least 2 inches apart (use a second baking sheet, if necessary, and bake in batches).



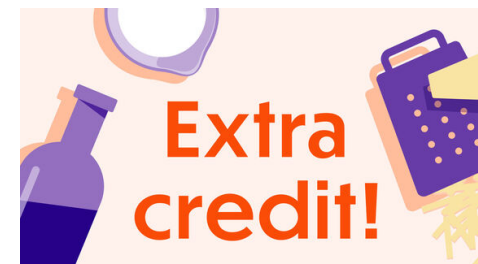
4. Bake cookies

Bake **cookies** on center oven rack for 10 minutes. Remove baking sheet from oven; firmly smack bottom of sheet against the kitchen counter to deflate cookies. Return to oven; bake until edges are golden but center is still slightly pale, 2–4 minutes more. Remove from oven and smack against the counter again.



5. Serve

Sprinkle **ultimate chocolate chip cookies** with **a pinch of salt** and let cool before serving. Enjoy!



6. Save them for later!

To freeze the cookie dough for later use, form the dough into balls, 2 tablespoons each. Place on a baking sheet or plate and let chill in the freezer until frozen. Transfer to a resealable plastic bag; they'll keep in the freezer for up to three months.

When ready to bake, transfer the dough to a rimmed baking sheet. Bake for 1–3 minutes longer than instructed in step 4.