



## Ultimate Chocolate Chip Cookies

Martha's Baking Kits



1h



2 Servings

Baking like a pro doesn't have to be difficult, especially when you're doing it with Martha! This baking kit is the key to making the ultimate chocolate chip cookie. After whipping up a quick batter, we let it chill overnight so the cookies can develop a deliciously deep flavor. Soft, fragrant, and perfectly spiked with chocolate, pulling these fresh cookies out of your oven will be the highlight of your day.



## What we send

- 2 (5 oz) dark brown sugar
- 10 oz granulated sugar
- 10 oz all purpose flour <sup>1</sup>
- ¼ oz baking soda
- 12 oz chocolate chips <sup>6,7</sup>

## What you need

- 12 Tbsp butter, softened <sup>7</sup>
- vanilla extract
- 2 large eggs <sup>3</sup>
- 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.



### 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.



### 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.



### 5. Serve

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



### 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).



### 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.