

## Chocolate Chip Cookies

Featured in Martha's 100th Cookbook



2 Servings

### What we send

- 2 (5 oz) all-purpose flour <sup>4</sup>
- ¼ oz baking soda
- 2 (5 oz) dark brown sugar
- 5 oz granulated sugar
- 2 (3 oz) chocolate chips <sup>2,3</sup>

### What you need

- butter <sup>2</sup>
- kosher salt
- egg <sup>1</sup>
- vanilla extract

### Tools

- rimmed baking sheet
- hand-held electric mixer

### Allergens

Egg (1), Milk (2), Soy (3), Wheat (4).  
May contain traces of other allergens.  
Packaged in a facility that packages  
gluten containing products.

### Nutrition per serving

Calories 0kcal

## 1. Prep ingredients

Preheat oven to 375° F with a rack in the center. Line rimmed baking sheet(s) with parchment paper.

In a large bowl, combine 2 sticks softened butter, 1½ cups brown sugar, ½ cup granulated sugar, and 1 teaspoon salt. Beat until butter is pale in color, fluffy, and sticks to the sides of the bowl.

## 4. Additional step:

Bake off as many cookies as you'd like, then portion remaining with scoop. Freeze dough balls and then bake off directly from frozen whenever you want a sweet treat. Add a few minutes to bake time to account for frozen dough.

## 2. Finish dough

Add 2 eggs and 1 teaspoon vanilla, mix until combined. Add 1¾ cups flour and 1 teaspoon baking soda. Mix until combined, the dough will be very soft but don't worry!

Mix in chocolate chips until evenly dispersed.

## 5.

## 3. Bake

Using a 1 oz ice cream scoop, scoop up to 6 cookies onto baking sheet, leaving three inches in between each cookie. Bake until crinkled, golden brown, and deeply caramelized, 10–12 minutes. Sprinkle with coarse sea salt if desired. Let cool before serving. Enjoy!

## 6.