

My Perfect Chocolate Chip Cookies



Ingredients

1 cup butter (half browned and cooled to room temp)	1 tsp baking soda
1 cup granulated sugar	1/2 tsp salt
1/2 cup brown sugar	3 cups flour
2 eggs	1/2 cup milk chocolate disks (or chips)
2 tsp vanilla	1/2 cup semi sweet chocolate chunks (or chips)
2 tsp cornstarch	flaky salt

Directions

1. Brown 1 stick of butter and pour into a bowl to cool to room temp. Once at temp.
2. Add to a mixer with sugars and cream together for at least 1 minute until light in color.
3. Add eggs and vanilla and mix. Add soda, salt, and cornstarch, mix. Add flour, mix. Stir in chocolate chips (can do more or less depending on preference).
4. Scoop your dough and form into a ball, then pull that ball in half, position the jagged half's up, and swish back together into a rough ball shape. This will give you good texture on top. You can make this into either large cookies (like crumbl with a scoop the size for cupcakes) or smaller ones (heaping cookie scoop size) for sharing.
5. Refrigerate balls covered for 30 mins or up to 3 days.
6. Preheat oven to 375. Sprinkle cookies with flaky salt.
7. Bake. For big cookies 14-16 minutes, for small cookies 11-13 minutes.