

# Chocolate Chip Cookies

<i>Ingredients</i>	<i>Quantity</i>
Soft Unsalted Butter	3/4 cup + 1 tbsp
Granulated Sugar	1/2 cup
Moscovado Sugar	1/2 cup
Whole Eggs	2
All Purpose Flour	1 cup + 2 tbsp
Fine Sea Salt	1/2 tsp
Baking Soda	1 tsp
Vanilla	1 tsp
Milk Chocolate 40% Chopped	1/4 cup
Dark Chocolate 70% Chopped	1/2 cup



## Procedure

1. Preheat the oven to 350F. In the bowl of an electric mixer fitted with the paddle attachment, combine soft butter with both sugars and beat on medium spread until a light and aerated fluffy texture.
2. Reduce speed to low and add salt, vanilla and eggs.
3. Beat until well mixed, about 1 minute. Reduce speed to low setting, add flour already sifted with the baking soda.
4. Continue to mix until dough combines.
5. Fold in the chocolate pieces.
6. Drop tablespoons-size balls of dough on to a **SilPain®** mat about 2 inches apart.
7. Bake until cookies are golden around the edges but still soft in the center. About 8 to 10 minutes.
8. Remove from oven and let cool on baking sheet 1 or 2 minutes. Transfer to a wire rack and let cool completely.
9. Store cookies in an airtight container at room temperature for up to 1 week.

*Note: If pressed for time, the chocolate chip dough can be rolled into a 1-1/2" log using parchment paper, refrigerated overnight and sliced the next day to bake (1/2" thickness).*

## Tools & Equipment

- **SilPain®** mat
- Half sheet baking tray (13"x18")
- Wire Rack for cooling
- Spatula
- Flour sifter
- Kitchen Aid Mixer (paddle attachment)
- Measuring cups & spoons
- Chef's knife
- Cutting board

RECIPE DIFFICULTY LEVEL	
	EASY
	<b>MODERATE</b>
	CHALLENGING
	PROFESSIONAL