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Big, Fat, Chewy Chocolate Chip Cookies

Recipe courtesy of *Technicolor in English blog*

2 cups all-purpose flour
1/2 teaspoon baking soda
1/2 teaspoon salt
3/4 cup unsalted butter, melted
1 cup packed brown sugar
1/2 white sugar
1 tablespoon vanilla extract
1 egg
1 egg yolk
2 cups semisweet chocolate chips or chunks

Preheat the oven to 165°C/325°F. Grease cookie sheets or line with parchment paper. Sift together the flour, baking soda and salt; set aside. In a medium bowl, cream together the melted butter, brown sugar and white sugar until well blended. Beat in the vanilla, egg, and egg yolk until light and creamy. Mix in the sifted ingredients until just blended. Stir in the chocolate chips by hand using a wooden spoon. Drop cookie dough onto the prepared cookie sheets. Cookies should be about 7cm apart. Bake for 15 to 17 minutes or until the edges are lightly toasted. Cool on baking sheets for a few minutes before transferring to wire racks to cool completely.

Makes 38-40 cookies