

Chocolate Chip Cookies

from Magnolia Table, Volume 1 | Makes about 40 cookies

PREP: 15 minutes

COOK: under 30 minutes

COOL: 1 hour



INGREDIENTS

- 2 ½ cups all-purpose flour
- 1 heaping teaspoon baking soda
- ½ teaspoon sea salt
- 8 tablespoons (1 stick) unsalted butter, at room temperature
- 2 cups packed light brown sugar
- 2 large eggs
- 1 ½ teaspoons pure vanilla extract
- 1 ½ cups semisweet chocolate chips (see Tip)

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Continued

INSTRUCTIONS

1. Position a rack in the center of the oven and preheat the oven to 350°F. Line a baking sheet with parchment paper.
2. In a medium bowl, whisk together the flour, baking soda, and salt. Set aside.
3. In a stand mixer fitted with the paddle attachment (or in a large bowl with a handheld electric mixer), beat the butter and sugar on medium-high speed until light and fluffy, 2 to 3 minutes. Add the eggs and beat until blended. Add the vanilla and beat until blended.
4. Turn the mixer off and add the flour mixture to the bowl. Mix on medium just until the flour is mixed in, then turn the mixer to high speed for a few seconds to pull the dough together; it will be chunky.
5. Add the chocolate chips and beat on high for about 5 seconds to thoroughly and quickly mix in the chips.
6. Drop by large spoonfuls on the lined baking sheet; don't flatten them. Bake until lightly browned on top, 10 to 11 minutes. Cool on the pan on a rack for 1 minute, then transfer the cookies to the rack to cool completely. Repeat with the remaining dough.
7. Store the cookies in a tightly covered container at room temperature for up to 3 days.

TIP: *Depending on what you're in the mood for, you can add ½ cup more or less chocolate than what is called for.*

for your 4x6 card - trim along the dotted line