



INGREDIENTS

- 1 ½ cups (185g) all purpose flour
- ½ tsp baking powder
- ¼ tsp salt
- ½ cup (1 stick) unsalted butter, softened
- ½ cup sugar (100g)
- ½ cup light brown sugar (100g)
- 1 large egg
- 1 tsp vanilla extract
- 8 ounces chocolate chips (225g)

EQUIPMENT

- Large bowl
- Medium bowl
- Measuring Spoons/Cups
- Small Whisk
- Silicone spatula
- Stand Mixer
- Baking Sheet
- Parchment Paper or Silicone Mat
- Small Spoon or 1 T disher
- Metal Spatula
- Wire cooling rack
- Plate for serving



DIRECTIONS

1. Preheat the oven to 350 degrees and line a baking sheet with parchment paper or a silicone baking mat.
2. In a small bowl, whisk together the flour, baking soda, and salt. In the bowl of a stand mixer with the paddle attachment, cream the butter and the sugar with a until fluffy, about 5 minutes, scraping down the bowl as needed. Beat in the egg and vanilla until just combined. Slowly beat in the dry ingredients in 2 additions, mixing just until incorporated. Add the chocolate chips and mix until just combined.
3. Using a 1 T disher or scoop, scoop dough about 2 inches apart on the lined baking sheet. Place the cookie sheet in the freezer for about 10 minutes, then bake cookies until the edges are golden, about 12-15 minutes. (For even color, rotate the pans from top to bottom about halfway through baking.) Allow to cool on pan for 5 minutes then transfer to a wire rack to cool completely.