

Chocolate Chip Cookies

From Bakingbetter.com

- 2 cups of all purpose flour
- ½ teaspoon baking soda
- ½ teaspoon salt
- ¾ cup melted butter (1-½ sticks)
- 1 cup lightly packed light brown sugar
- ½ cup white sugar
- 1 tablespoon vanilla extract
- 1 egg
- 1 egg yolk
- 2 cups semi sweet chocolate chips (1 11-12 oz bag)
- ¾ cup chopped pecans or walnuts (optional)

Preheat oven to 325 degrees

In small bowl combine flour, baking soda, and salt. Whisk to combine

In a larger bowl, combine melted butter, brown sugar, and white sugar, beat with mixer to combine.

Add vanilla, egg, and egg yolk. Beat with a mixer until the mixture lightens in color and has a fluffy, creamy texture.

Add the dry ingredients all at once to the butter mixture, using mixer on low speed beat just to combine, scraping bowl as needed. Add chocolate chip and nuts (optional), stir to combine.

Chill dough for one hour. If you have a cookie scoop, scoop the dough out onto a parchment lined baking sheet and chill that way for one hour.

Arrange dough, 2 inches apart on un-greased or parchment lined baking sheet. Bake in preheated oven for 11-15 minutes until lightly browned around the edges and the centers no longer look wet. Remove and let them finish baking on cookie sheet for 5 minutes before removing to a cooling rack.