



#1 Best Chocolate Chip Cookies

Adapted from [Canal House Cooks](#) and [Alexandra Cooks](#)

BAH Note: Go. Make. These. Now. You'll thank me. And if you have a kitchen scale, I recommend using it. Makes measuring sooooo much easier. Again, you'll thank me. The quantity of salt is not a misprint....2 teaspoons.

- 10 ounces butter, at room temperature
- 1 1/4 cups (298 grams) brown sugar (dark or light, you choose)
- 3/4 cup (149 grams) granulated sugar
- 1 tablespoon vanilla extract
- 2 teaspoons kosher salt
- 2 large eggs
- 1 3/4 cups plus 2 tablespoons (265 grams) all purpose flour
- 1 teaspoon baking soda
- 8 ounces chocolate chips

Heat your oven to 375 degrees and line two sheet pans with parchment. Combine the butter, sugars, vanilla, and salt in the work bowl of your mixer (paddle attachment please) and mix on medium high for approximately 3 minutes until the mixture becomes light. Add the eggs and mix on medium for about 2 minutes until the eggs are incorporated.

In a separate bowl, whisk together the 1 3/4 cups flour and baking soda. Add the flour mixture to them dough and mix on medium for about 2 minutes. Remove the bowl from your mixer.

In yet another bowl, combine the chocolate chips with the remaining 2 tablespoons of flour. Use a spatula to stir the flour coated chocolate chips into your dough by hand. This is to keep you from over mixing your dough.

Use a small ice cream scoop to portion your dough onto the prepared sheet pans. You want each scoop to be approximately 1 tablespoon...give or take...and I would put no more than four scoops of dough on each pan....these spread like wildfire.

Bake approximately 10 to 11 minutes or until golden brown. The cookies will be thin and the center may look a bit not set but don't bake for longer than 11 minutes. Allow the cookies to cool on the pan for 5 minutes before transferring them to a rack to cool completely.