



Soft Chocolate Chip Cookies

SERVINGS 26  **PREP TIME** 10 mins **COOK TIME** 12 mins

INGREDIENTS

- 1 cup unsalted butter, softened
- 1/2 cup granulated sugar
- 1 cup **La Fe Brown Sugar**
- 2 large eggs room temperature
- 2 tsp vanilla extract
- 3 cups all-purpose flour
- 1 tsp baking soda, sifted
- 1 tsp salt
- 2 cups semi-sweet chocolate chips, divided
reserving 1/4 cup for the top

DIRECTIONS

1. Preheat oven to 350°F. Line a baking sheet with parchment or Silpat liner. In the bowl of a stand mixer with a paddle attachment, combine 2 sticks of butter, 1 cup of packed brown Sugar, and 1/2 cup of white sugar. Beat 5 minutes on medium-high speed until creamy and light, scraping down the bowl as needed.
2. Add 2 eggs, one at a time, beating well with each addition, scraping down the bowl as needed, then beat in 2 tsp of vanilla.
3. In a separate bowl, combine 3 cups of flour, 1 tsp salt, and 1 tsp of baking soda (sifted to eliminate lumps). Add the flour mixture to the creamed butter in thirds, mixing to incorporate with each addition. Fold in 2 cups of chocolate chips.
4. Use an ice cream scoop to get even balls of dough (3 tbsp each). Place scoops of dough onto a lined baking sheet about 2 inches apart. Mine fit onto 3 cookie sheets and made 26 cookies. Roll balls lightly with your hands then stud tops of cookie balls with reserved chocolate chips. Bake right away or cover and refrigerate until ready to bake.
5. Bake one cookie sheet at a time for 12-15 minutes at 350°F (bake 12 minutes), until edges are just turning golden. The tops should still look under-baked. Allow cookies to cool on the baking sheet for 5 minutes then transfer to a rack to cool.