

crispy chewy chocolate chip cookies

Crispy, Chewy Chocolate Chip Cookies

Adapted from AllRecipes.com

As always with cookies, you can scoop, [flash freeze](#) and then freeze the cookies until you're ready to bake them, or to bake a few off at a time. You can bake them straight from the freezer, adding a few minutes to your baking time, of course, or let them thaw out on a tray for a while.

2 cups all-purpose flour
1/2 teaspoon baking soda
1/2 teaspoon salt
3/4 cup unsalted butter, melted
1 cup packed brown sugar
1/2 cup white sugar
1 tablespoon vanilla extract
1 egg
1 egg yolk
2 cups semisweet chocolate chips

1. Preheat the oven to 325°F (165°C). Grease cookie sheets or line with parchment paper.
2. Sift together the flour, baking soda and salt; set aside. In a medium bowl, cream together the melted butter, brown sugar and white sugar until well blended.
3. Beat in the vanilla, egg, and egg yolk until light and creamy. Mix in the sifted ingredients until just blended.
4. Stir in the chocolate chips by hand using a wooden spoon. Drop cookie dough 1/4 cup at a time (for giant cookies) or a tablespoon at a time (for smaller cookies) onto the prepared cookie sheets. Cookies should be about 3 inches apart.
5. Bake larger cookies for 15 to 17 minutes, or 10 to 12 minutes for smaller ones (check your cookies before they're done; depending on your scoop size, your baking time will vary) in the preheated oven, or until the edges are lightly toasted. Cool on baking sheets for a few minutes before transferring to wire racks to cool completely.