BAKERS DOZEN SWEET ‘N SALTY CHOCOLATE CHIP COOKIES

By: Simply Creative Chef Rob Scott

Ingredients: Yields 13 cookies

½ cup salted butter, softened
½ cup granulated sugar
½ cup light brown sugar, packed
1 teaspoon pure vanilla extract
1 large egg
1 ½ cups all-purpose flour
½ teaspoon soda
¼ teaspoon baking powder
½ teaspoon sea salt
¾ cup chocolate chips

Directions:

- Preheat the oven to 375 degrees F
- Line a baking pan with parchment paper and set aside
- In a separate bowl, mix flour, baking soda, salt, baking powder and set aside
- Cream together butter and sugars until combined
- Beat in egg and vanilla until fluffy
- Mix in the dry ingredients until combined
- Add chocolate chips and mix well
- Roll 2-3 tablespoons of dough (depending on how large you like your cookie) into balls and place them evenly spaced on your prepared cookie sheets
- Bake in preheated oven for approximately 8-10 minutes
- Take them out when they are just barely starting to turn brown (they will still look doughy—this makes them so good)
- Let the cookies sit on the baking pan for 2 minutes before removing them to a cooling rack