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First melt the butter, then set aside to cool slightly. You can get fancy and brown the butter on the stove, or just melt it in 20 second bursts in the microwave. Then pour the cooled butter into a really big bowl. Make sure it's cooled, otherwise you'll cook your eggs (which would be kind of gross. Bleh!). Then add both kinds of sugar and beat until the mixture is smooth(ish). Mix in the eggs, vanilla extract, and baking soda. Slowly mix in the flour and salt, stopping a few times to scrape down the sides of the bowl.

As soon as the white streaks of flour are more or less mixed in, add the chocolate chips (be sure not to over-mix). The flour will mostly be absorbed on its own if you're even a little bit patient. Stick the dough in the fridge and start pre-heating your oven to 325° F. Once your oven is pre-heated, take the dough out of the fridge. Scoop the dough in roughly 2tbp. balls onto a cookie sheet, 6 cookies per sheet. Bake for about 18 minutes, or until the cookies are pale golden brown.



SERIOUSLY The Best Chocolate Chip Cookie Recipe

INGREDIENTS:

8oz. unsalted butter (2 sticks)
10oz. all-purpose flour (about 2 cups)
1 tsp. kosher salt
1 tsp. baking soda
2oz. granulated sugar (about 2 tbp.)
8oz. dark brown sugar (about 1 cup)
2 large eggs
2 tsp. vanilla extract
12oz. semisweet chocolate chips