Chocolate Chip Cookies

Ingredients:

- 338 grams of flour (use the scale)
- 1 teaspoon (1 tsp) of baking soda
- 1 teaspoon (1 tsp) of salt
- 2 cups of chocolate chips
- 213 grams of brown sugar (use the scale)
- 170 grams of butter
- 3 eggs
- 1 teaspoon (1 tsp) of vanilla

Wet ingredients

1. Pre-heat the oven to 375º
2. Measure the butter and the brown sugar into the bowl of the mixer
3. Turn the mixer on and get them all mixed up together
4. Crack 3 eggs into a bowl and whisk them up until the whites and yolks are all mixed together
5. Pour the eggs into the mixing bowl with the butter and sugar and mix it all up
6. Once the eggs are mixed up, add the vanilla and mix it up too

Dry ingredients

1. Measure all the flour into a big blue bowl
2. Add the baking soda and the salt to the flour and mix it up
3. Once the wet stuff is all mixed up, add the dry stuff. One spoon at a time at the start, then more and more
4. Measure 2 cups of chocolate chips into a measuring cup
5. Once the cookie dough is all mixed up, add the chocolate chips and mix them up on low

Cooking steps

1. Spoon a little bit of dough into a ball, and put the ball on a cookie sheet
2. Put 12 cookie balls on the sheet.
3. Bake the cookies for 11 minutes