

Chocolate Chip Cookies With Michael and Tyler by Lynn's Recipes



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My family's favorite chocolate chip cookie recipe. I enjoyed making them this afternoon with my two grandsons.

Ingredients:

- 2 cups plus 1/8 cup or 2 Tablespoons all purpose flour
- ½ teaspoon salt
- ½ teaspoon baking soda
- 1 cup (2 sticks) butter, melted
- 1 cup plus 1/8 cup or 2 Tablespoons dark brown sugar
- ½ cup granulated white sugar
- 1 whole egg
- 1 egg yolk
- ½ Tablespoon vanilla
- 1-1/2 cups semisweet chocolate chips
- 1 cup nuts, optional.

In a large bowl, combine the melted butter and sugars and whisk until well incorporated. Add the egg and the egg yolk and the vanilla and continue whisking until there are no lumps. Add the flour, salt, and baking soda and stir until well combined. Add the chocolate chips and nuts, if using, and stir until all the chips and nuts are incorporated into the batter.

Preheat oven to 325°. Spoon cookie dough on cookie sheet lined with parchment paper. I use an ice cream scoop so that they are all the same size, but you can just use a regular spoon.

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You can get about 12 cookies on a regular size cookie sheet. Bake in the middle of the oven for about 12-14 minutes. Cool on the cookie sheet for about 2 minutes and remove to a cooling rack and continue baking the rest of the cookies.

This will make about 3-1/2 dozen cookies, depending on how large or small you make them.

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