



The Only Chocolate Chip Cookie Recipe You'll Ever Need

Jean Trebek's Reliable Recipes
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I've been known to be picky when it comes to baking cookies, and this Chocolate Chip recipe has never let me down. I think it's one of the best chocolate chip cookie recipes ever! It always yields the perfect cookie... not too crisp, not too mushy, only delicious and tender, fudge chewiness with a bit of crispiness around the edges. These cookies are quite chocolaty, so cut back on the amount of chips you put in if you desire more cookie dough goodness.

Ingredients:

1 1/4 sticks (10 tablespoons) unsalted butter

2/3 cup (packed) light brown sugar

1/2 cup sugar

2 teaspoons vanilla extract

1 egg, refrigerator-cold

1 egg yolk, refrigerator-cold

2 cups all purpose flour

1/2 teaspoon baking soda

1 x 11.5 ounce bag chocolate chips

3/4 cups chopped walnuts - optional

Directions:

Preheat the oven to 325 degrees F.

Line a cookie sheet with parchment paper.

Melt the butter and let it cool a bit.

Put the brown sugar and white sugars into a bowl, pour the slightly cooled, melted butter over them, and beat together.

Beat in the vanilla, the cold egg, and the cold egg yolk, until your mixture is light and creamy.

Slowly mix in the flour and baking soda until just blended, then fold in the chocolate chips and walnuts.

Scoop the cookie dough into a quarter-cup measure or a 1/4 cup round ice-cream scoop and drop on the prepared cookie sheet, plopping the cookies down about 3 inches apart.

You will need to make these in 2 -3 batch, depending on the size of your baking sheet. Keep the bowl of cookie dough in the refrigerator between batches.

Bake for 15-17 minutes in the preheated oven, or until the edges are lightly browned/toasted. let cool on the cookie sheet for 5 minutes before transferring to wire racks to cool completely.

Some thoughts to share:

Store cookies in airtight container, they will keep for 5 days.

If you like smaller sized cookies, then by all means make them smaller...these cookies are large in size for holiday gift giving.

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