

I've been using this [recipe from Bon Appetit](#) since 2019. It's my go-to chocolate chip cookie recipe because it's very simple, 10 ingredients, and no need for a stand mixer or hand-mixer! They also have a [video](#) that is very helpful to see how everything should look.

### Ingredients

- 1½ cups of all-purpose flour
- ¾ tsp salt
- ¾ tsp baking soda
- 1½ sticks (¾ cup) unsalted butter - cut ½ stick into cubes
- 1 cup packed dark brown sugar
- ¼ granulated sugar
- 1 large egg
- 2 large egg yolks
- 2 tsp vanilla extract
- 6 oz. bittersweet (dark) chocolate chips (at least 60% cacao) - you don't need to use 6 oz. exactly! Add as much chocolate as your heart desires~
- ½ tsp instant coffee granules - I usually don't add this, but I did this time for a lil kick

### Tips:

- Prepare your ingredients before starting any recipe. This makes the actual cooking/baking process less stressful and more smooth.
- You don't need to use dark brown sugar. I've used light brown sugar before with this recipe, and the cookies just come out less chewy and more soft/cake-like. In general, more white sugar makes cookies more crispy, and more brown sugar makes them more chewy.

### Steps:

1. Preheat oven to 375°F.
2. Place parchment paper to fit the bottom of your baking tray(s).
3. Mix the dry ingredients - Whisk together flour, salt, and baking soda in a bowl, and set aside.
4. Mix the wet ingredients:
  - a. Brown the butter - Cook 1 stick of butter in a pan over medium heat. Do not walk away! You will eventually see white milk solids appear at the bottom of the melted yellow butter, and they will gradually brown. Make sure to scrape the bottom of the pan with a rubber spatula or whisk often to ensure that the butter browns evenly. You can do this at a low heat if it's your first time doing it because butter can go from brown to burned easily.
  - b. Once the milk solids are dark brown, transfer the butter to a large heatproof bowl and set aside to cool for 1-3 minutes.
  - c. Add the cubed remaining ½ of butter to the brown butter and stir with a rubber spatula or whisk to melt completely.
  - d. Add both sugars to the butter and whisk.
  - e. Add egg and egg yolks to the mixture and whisk until smooth (30 sec-1 min).
  - f. Whisk in vanilla extract and instant coffee granules.
5. Mix the wet and dry ingredients - Add the dry ingredients to the wet ingredients and mix with a rubber spatula until there are no more flour spots. The mixture may look very dry initially, but as you mix, the flour will hydrate. Once there are no more flour spots, stop mixing. (Overmixing will activate the gluten in flour and can make the cookies dense.)
6. Add the chocolate chips and mix until well-distributed.

7. I like to let the dough rest for 15 minutes before scooping. (The Bon Appetit recipe says that you can do this if the dough does not hold its shape - this often happens if your kitchen is a warm.)
8. Use a cookie scooper to portion the dough. Place the portions about 1-2 inches apart on your parchment-lined baking tray.
  - . The Bon Appetit recipe uses a 3 TBSP cookie scooper, but mine is 1.5 TBSP. Any cookie scoop will do, but just make sure to adjust the baking time accordingly.
  9. Bake for 8-12 minutes or until golden brown around the edges.
    - . Depending on your oven and size of cookie portions, the baking time can range from 8-15 minutes per tray.
    - a. You can also bake cookies until they are as browned as you like!
10. Let cool and enjoy :)
  - . If you want to enjoy them warm, wait 5 minutes after taking them out of the oven.