

Classic Chocolate Chip Cookies

Ingredient	Metric	US Measurement
Unsalted Butter (softened)	226 g	2 sticks (16 tbsp)
Brown Sugar	100-150 g	1/2 to 3/4 cup (packed)
Granulated Sugar	100 g	1/2 cup
All-Purpose Flour	315 g	2 1/2 cups
Baking Soda	5 g	1 tsp
Baking Powder	2.5 g	1/2 tsp
Salt	4 g	3/4 tsp
Large eggs	2	2
Vanilla Extract	10 ml	2 tsp
Semi-Sweet Chocolate	200-225 g	1 1/2 cups



Instructions

1. Cream the butter and sugars until light and fluffy, about 2-3 minutes.
2. Add the eggs one at a time, then add vanilla. Mix until smooth.
3. In a separate bowl, whisk together flour, salt, baking soda, and baking powder.
4. Stir dry ingredients into the wet mixture until just combined.
5. Fold in the semi-sweet chocolate.
6. Cover and chill the dough for at least 1 hour.
7. Preheat oven to 175°C (350°F). Line a baking tray with parchment paper.
8. Scoop dough into 2 tbsp balls and space them evenly on the tray.
9. Place tray on the middle rack. Bake for 10-12 minutes.
10. Rotate tray halfway through -- turn the front to the back.
11. Cool cookies on tray for 5 minutes, then transfer to a wire rack.

Note & Storage

- Chilling the dough improves flavor and helps prevent spreading.
- Use semi-sweet chocolate. Bar chocolate makes melty puddles, but chips are fine too.
- Add flaky salt on top before baking for extra flavor.
- Do not swap soda and powder -- it affects texture and rise.
- Let cookies cool before storing so they stay crisp on the edges.
- Store in an airtight container at room temperature for up to 4 days.
- Baked cookies freeze well for up to 1 month.