

Chewy Chocolate Chip Cookies

2 cups flour
½ teaspoon baking soda
½ teaspoon salt
¾ cup unsalted butter, melted
1 cup packed brown sugar
½ cup white sugar
1 tablespoon vanilla extract
1 egg
1 egg yolk
2 cups semi-sweet chocolate chips

Preheat the oven to 350° F.

Sieve together the flour, baking soda, and salt, then set the mixture aside.

In a medium bowl, cream together the melted butter, brown sugar, and white sugar until well blended. Beat the vanilla, egg, and egg yolk until light and creamy. Mix the sieved ingredients into the egg mixture until just blended. Stir in the chocolate chips by hand using a wooden spoon.

Layer the cookie dough onto a non-stick cookie sheet until the dough is about 1-1/4 inches high.

Bake for 15 to 17 minutes or until the edges are lightly toasted.

Cool on the baking sheet before using cookie cutters to cut the shapes of your choice.

Transfer the cookies to a wire rack to cool completely.