

A Cookie For Any Occasion

Ingredients

(12 servings)

- 1 cup butter (melted and cooled to room temperature)
- 1 1/4 cup dark brown sugar
- 3/4 cups white sugar
- 2 large eggs
- 1/2 teaspoons vanilla extract
- 2 1/2 cups all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon salt

Nutrition Facts

(per serving)

Total Fat	16.4g	21%
Saturated Fat	10g	50%
Cholesterol	72mg	24%
Sodium	423mg	18%
Total Carbohydrate	47.3g	17%
Dietary Fiber	0.7g	3%
Total Sugars	27.4g	
Protein	3.9g	

Recipe

1. In a large bowl add in melted butter, both sugars, eggs, and vanilla extract and whisk together until combined.
2. In a separate bowl, mix the flour, baking soda, and salt.
3. Add the dry ingredients to the wet and stir with a spatula to form your cookie dough. **IMPORTANT STEP: Chill the dough at least 2 hours before scooping to avoid the cookies from spreading while baking.**
4. Using a 1/4 cup measure, scoop the cookie dough base into roughly 12-14 cookies.
5. Add Mix-Ins (see mix-in chart).
6. When ready to bake, preheat the oven to 375°F (185°C).
7. Roughly shape the cookies back into balls of dough before placing the cookies on a large parchment-lined cookie sheet about 4 inches apart. **TIP: Do not flatten the cookies! Leave them to bake as a rounded scoop of dough. This will ensure your cookies don't spread out too much.**
8. Bake for roughly 12 minutes or until you can still see it is doughy in the center but browning around the edge. Resist the urge to bake for longer as you will over bake it and lose that gooey center.
9. Let cool on the sheet for 5 minutes then enjoy. Store in an airtight container for up to 3 days.

Recipe Notes

Pan Bang: Once the cookies come out of the oven immediately BANG that pan on a hard kitchen counter. This banging will help the cookies fall and settle leaving you with lovely ripples and cracks on your cookie.

Eggless Crazy Cookie Dough: See an Egg Substitutes for Baking Chart and use condensed milk or flax seed.

Freezing the dough: the raw dough can be scooped and frozen for up to 6 weeks. Allow to sit at room temperature for 30 minutes before baking.

Mix-Ins

Recipe:

Classic Chocolate Chip

1 generous tablespoon dark chocolate (rough chopped)

Press your chocolate chunks into your base cookie and fold the cookie dough over itself to make sure the chocolate chunks are distributed throughout.

Oatmeal Raisin

2 heaped teaspoons rolled oats plus 1 tablespoon raisins.

Using your hand make a well in the center of the dough. Add in the oatmeal and the raisins. Fold the cookie dough over itself to make sure the oatmeal and raisins are distributed throughout

Birthday Cake

2 heaped teaspoons sprinkles plus 2 heaped teaspoons white chocolate chips.

Using your hand make a well in the center of the dough. Add in sprinkles and white chocolate chips. Fold the cookie dough over itself to make sure the sprinkles and chips are distributed throughout.

Peanut Butter

1 tablespoon peanut butter plus 1 tablespoon peanuts, (chopped).

Using your hand make a well in the center of the dough. Add in the peanut butter and chopped peanuts. Fold the cookie dough over itself to make sure the peanut butter and peanuts are distributed throughout.