Recipe: Big Fat Chocolate Chip Cookies

Written by Kai Neighbors
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Have you ever wondered why your chocolate chip cookies don't turn out looking like something from a bakery? Let me share a little secret with you, you need the right recipe. Here is the best no-fail chocolate chip cookie recipe I have ever come across. Your family will thank you. Enjoy!

Big Fat Chocolate Chip Cookies

Recipe adapted from **AllRecipes.com**

Ingredients

2 cups all-purpose 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 semisweet chocolate chips

Directions:

1. Preheat the oven to 325 degrees. Line cookie sheets with parchment paper.
2. Sift together the flour, baking soda and salt; set aside.
3. In a medium bowl, cream together the melted butter, brown sugar and white sugar until well blended. Beat in the vanilla, egg, and egg yolk until light and creamy. Mix in the sifted ingredients until just blended. Stir in the chocolate chips by hand using a wooden spoon. Drop cookie dough 1/4 cup at a time onto the prepared cookie sheets. Cookies should be about 3 inches apart.
4. Bake for 15 to 17 minutes in the preheated oven, or until the edges are lightly toasted. Cool on baking sheets for a few minutes before transferring to wire racks to cool completely.

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