

I chose this recipe because it seems the easiest, and I feel like this recipe would make the cookies turn out great and taste yummy! Plus, the steps were very specific and gave a lot of detail so you wouldn't be confused about what to do. It's a very simple recipe and most of the ingredients you can find in your kitchen. This recipe gives the exact steps to make your cookies turn out wonderful!



½ cup unsalted butter, melted  
1 egg  
1 teaspoon of vanilla extract  
Chewy chocolate chip cookie recipe  
1 teaspoon salt  
½ cup granulated sugar  
¾ cup brown sugar  
½ teaspoon of baking soda  
4 oz milk or semi- sweet chocolate chunks  
4 oz dark chocolate chunk or your preference

1. In a large bowl, whisk together salt and butter until a paste forms with no lumps
2. Whisk in the egg and vanilla, beating until light ribbons fall off the whisk and remain for a short while before falling back into the mixture
3. Sift in the flour and baking soda, then fold the mixture with a spatula be careful not to overmix.
4. Fold in the chocolate chunks, then chill the dough for at least 30 min.
5. Preheat the oven to 350 F (180 C). Line a baking sheet with parchment paper.
6. Scoop the dough with ice- cream scoop into parchment paper -lined baking sheet, leaving at least 4 to (10 cm) of space between cookies and 2 in (5 cm) of space from the edges of the pan so that the cookies can spread evenly
7. Bake for 12-15 min, or until the edges have started to barely brown.
8. Enjoy!

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