SIFTED MINI BAKING LESSON

Chocolate Chip Cookies

Soft in the center, lightly golden around the edges and loaded with chocolate chips.

YIELD	OVEN	CHILL	BAKE
About 2 dozen - or fewer if you make them bigger	350°F	30 minutes	8-10 minutes

Ingredients

- 1 cup softened unsalted butter
- 3/4 cup granulated sugar
- 1 1/4 cups light brown sugar
- 2 teaspoons vanilla extract
- 2 large eggs
- 3 cups all-purpose flour
- 1 teaspoon baking soda
- 1/2 teaspoon baking powder
- 1 3/4 teaspoons salt
- 2 cups chocolate chips

Method

1. Prepare the oven and pan

Preheat the oven to 350°F. Line a standard home baking sheet with parchment paper.

2. Cream the butter and sugars

Using a paddle attachment or hand mixer, cream the butter and both sugars until light and fluffy. Scrape the bottom and sides of the bowl. There is always a little butter or sugar hiding at the bottom. Go get it.

3. Add the eggs and vanilla

Beat in the eggs and vanilla until well combined. Scrape the bowl again so the eggs are completely blended into the butter-and-sugar mixture.

4. Combine the dry ingredients

In a separate bowl, combine the flour, baking soda, baking powder and salt.

5. Finish the dough

Slowly add the dry ingredients. Mix just until the flour disappears. Remember, we are making cookies - not bread.

6. Add the chocolate chips

Mix in the chocolate chips. Give the bowl one final scrape, then mix briefly so everything is evenly incorporated.

7. Scoop and chill

Use a small cookie scoop to make about 24 portions. Refrigerate for 30 minutes. Yes, the chilling time matters. Give the dough a minute to get itself together.

8. Prepare for baking

Place 8 portions on a standard home baking sheet. Give them some room - nobody likes a crowded cookie. Lightly press each one to help it spread.

9. Bake

Bake for 8-10 minutes, rotating halfway through. Your oven has favorites, so turn the pan and keep things fair. Barely brown means barely brown. Pull them when the edges just begin to color; the hot pan will finish the job.

10. Cool

Let them cool for a few minutes...if you can. Eating a hot cookie is definitely big-back activities - even when it falls apart. But hold off a little and eat it warm. A warm cookie with cold ice cream? Chile. That's the only way to eat it.

JULIUS SAYS

Finish them with salt. Add flaky salt while the cookies are warm to sharpen the chocolate and balance the sweetness.

Go deeper. Use 2 cups of brown sugar in place of the white-and-brown sugar combination for a chewier, more molasses-forward cookie base.

Make them triple chocolate. Mix semisweet, milk and high-percentage dark chocolate for sweetness, richness and a deeper finish.