Chocolate Chip Cookies

8 T. Salted Butter

½ C. White Sugar

¼ C. packed light brown sugar

1 t. Vanilla

1 egg

1 ½ c. flour

½ t. baking soda

¼ t. salt

¾ c. chocolate chips

Day 1:

1. Microwave butter for 40 seconds to just barely melt it. (Should almost entirely be in liquid form)
2. Using stand mixer, beat the butter with the sugar until creamy (10 seconds). Add vanilla and egg; beat on low speed until just incorporated – 10 to 15 seconds.
3. Add flour, baking soda, salt.
4. Mix until crumbles form. If it looks super wet add a little more flour. The dough should have a wet/dry look to it.
5. Use your hands to press crumbles together into a dough ball (Should form one large ball that is easy to handle)
6. Add chocolate chips and incorporate with your hands.
7. Preheat oven to 350 degrees
8. Roll dough into 12 large balls and place on a cookie sheet covered with parchment paper
9. Bake 9 to 11 minutes until cookies look puffy and dry and just barely golden.
10. Let cooks cool on the tray for 30 minutes before eating : )