



The Perfect Chocolate Chip Cookies

1 1/4 cups (6 1/2 oz./200 g) unbleached all-purpose flour
1 tsp. baking soda
1/2 tsp. salt
1/2 cup (1 stick/4 oz./125 g) unsalted butter, at room temperature
1/2 cup (3 1/2 oz./105 g) firmly packed light brown sugar
6 Tbs. (3 oz./90 g) granulated sugar
1 large egg
1 tsp. vanilla extract
2 1/2 cups (15 oz./470 g) semisweet chocolate chips

Preheat the oven to 350°F (180°C). Line two baking sheets with parchment paper.

In a bowl, sift together the flour, baking soda and salt. In a large bowl, using an electric mixer on medium speed, beat the butter, brown sugar and granulated sugar for about 2 minutes, until smooth. Add the egg and vanilla and mix on low speed until blended. Slowly add the flour mixture and mix just until incorporated. Switch to a wooden spoon and stir in the chocolate chips.

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Using a small ice cream scoop or heaping tablespoon, drop the dough onto the prepared baking sheets, spacing the dough mounds 2 inches (5 cm) apart.

Bake the cookies for about 10-13 minutes, 1 sheet at a time, until the bottoms and edges are lightly browned and the tops feel firm when lightly touched. Let the cookies cool on the baking sheets for 5 minutes. Then transfer the cookies to wire racks to cool completely.

Makes 30 cookies.

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