



# Chocolate Chip Cookies

Makes 24 cookies

This dough keeps well frozen for up to 3 months, when scooped and frozen on a cookie sheet, then bagged.

## Ingredients

- 1 cup Cold Butter cut into small cubes
- 1 cup Light Brown Sugar
- ½ cup Sugar
- 2 Eggs
- 3 cups All-Purposed Flour
- 1 tspn Cornstarch
- ¾ tsp Baking Soda
- ¾ tsp Salt
- 2 cups Chocolate Chips

## Directions

- Preheat oven to 400 degrees.
- In a large mixing bowl, cream together cold cubed butter, brown sugar, and sugar for 4 minutes or until creamy.
- Add eggs, one at a time, mixing well after each one.
- Stir in flour, cornstarch, baking soda, and salt. Mix until just combined to avoid overmixing. Stir in chocolate chips.
- Scoop Cookies onto lined baking sheet.
- Bake for 9-12 minutes or until golden brown on the top. Let them rest for at least 10 minutes to set.

## Options

- For Gluten-Free, use cup for cup gluten-free flour
- For Dairy-Free, use vegan butter or butter flavor Crisco (note chocolate chips may contain some dairy)
- For Egg-Free, use egg replacer dissolved in ½ cup water
- For vegan, follow Dairy-Free and Egg-Free above