

~ CHOCOLATE CHIP COOKIES ~

from Christini Tossi of

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Momofuku Milk Bar

ingredients:

- 2 sticks butter (1 cup), softened
 - 1/2 cup granulated sugar → unsalted
 - 3/4 cup light brown sugar (if using salted, don't add extra tsp)
 - 1 large egg
 - splash of milk (half n' half, buttermilk work well too)
 - 1 3/4 cup flour
 - 1/4 tsp baking soda
 - 1/2 tsp baking powder ← also:
 - 1 tsp salt 2 tsp vanilla
 - 2 TBS non-fat milk powder (optional)
 - 2 cups chocolate chips
- can also add 1 cup walnuts (optional)

1. Heat oven to ~~325~~ ~~350~~ 325 °F

→ excuse my mistakes

2. Combine butter & sugars. Mix vigorously with a whisk or with a mixer, ~~hand~~ standing mixer for 1-2 minutes. (a little longer if you're whisking)

3. add egg, vanilla, and splash of milk.
Mix on high for 2-3 minutes, until it becomes pale and fluffy.
4. add flour, baking soda, baking powder, salt, and milk powder (if using).
Mix thoroughly, then add chocolate chips, mixing in with a wooden spoon.
5. place evenly sized scoops of cookie dough onto a baking sheet. Make sure to give em' space!
6. Bake 11-13 minutes. Should be golden brown around the edges. It's okay if they're still soft on top! Will bake a little bit more on the pan after removed from the oven.

Enjoy with a big glass of milk!!