

Chocolate Chunk Cookies

Ingredients:

1 cup of unsalted butter melted
1 cup of firmly packed brown sugar
½ cup of granulated sugar
2 eggs
2 tsp vanilla
2 cups of all purpose flour
1 tsp baking soda
1 teaspoon of sea salt
1 ½ cup of semi sweet chocolate chips or dark chocolate bar chopped

Options:

1 cup of walnuts or pecans chopped
or
1 cup of rolled oats

Directions:

In a large bowl, cream together melted butter, brown sugar and white sugar. Beat in eggs and vanilla.

In a separate bowl, whisk together flour, salt and baking soda. Stir into creamed mixture. Stir in chocolate chips and nuts or oats if using.

Chill for 4 - 6 hours or overnight.

When you are ready to bake, preheat oven to 375 degrees. Line two cookie sheets with parchment paper. Using an ice cream scoop (2 inches in diameter) or a two tablespoons to scoop and then scrape, drop your cookie dough on the sheet leaving 2" between each cookie. Cook your cookies one pan at a time and rotate the pan 180 degrees at the 6 minute mark. Bake for 12-15 minutes in total. Cool on a rack for five minutes before removing from the pan.