

Traditional Chocolate Chip Cookies

From The Best Recipe (Cook's Illustrated)

2 ½ C flour
1 t salt
1 t baking soda
1 C butter, softened
1 C light brown sugar, packed
½ C sugar
2 large eggs
1 t vanilla
½ t water
2 C chocolate chips

Heat the oven to 375 degrees. Place parchment paper on cookie sheets.

Combine flour, salt, & baking soda.

Cream together butter & sugars until light & fluffy, about 3 minutes at medium speed. Scrape bowl. Add eggs, vanilla and water. Beat until combined, about 40 seconds. Scrape bowl.

Add dry ingredients and beat at low speed until just combined, 15 to 20 seconds. Add chocolate chips and stir until combined.

Use small ice cream scoop to drop batter onto parchment paper sheets.

Bake until cookies are light golden brown and outer edges just begin to crisp, 8 to 10 minutes. Cool cookies on sheets for 1 to 2 minutes before transferring to cooling racks with wide spatula.

Small scoop makes 60 cookies @ 105 calories. Tiny scoop makes 80 cookies @ 80 calories.

These freeze well in baggies.