

## **Thick Chocolate Chip Cookies (Original Recipe)**

Serene Herrera

**Prep Time: 10 mins**

**Cook Time: 16 mins**

**Serves: 6**

### **Ingredients:**

- 1/2 cup unsalted butter room temperature
- 3/4 cup light brown sugar
- 1/4 cup white sugar
- 1 large egg
- 1 tsp vanilla extract
- 2 cups all purpose flour
- 1/2 tsp salt
- 1/2 tsp baking powder
- 3/4 cup semi sweet chocolate chips
- 1/4 cup chopped pecans (can be omitted)

### **Instructions:**

1. Line a large baking sheet with a silicone baking mat, set aside.
2. In a large mixing bowl add the butter and sugars. Using a hand or stand mixer, cream the butter and sugars together until fluffy.
3. Add in the large egg and vanilla, mix until combined.
4. Add in the flour, baking powder, and salt. Mix until well combined. The dough might seem to be in crumbles as mentioned above.
5. Pour in the chocolate chips and pecans (if using) and use your hands to mix them in. This will bring the dough together, be gentle though. We don't want to compact th enough too much. We want to keep it as airy as possible.
6. Divide the dough into 6 pieces. Gently form into a cookie form. Place on the baking sheet.
7. Chill the dough for at least 30 minutes. Preheat the oven to 375 during this time.
8. Bake the cookies for 16-18 minutes. The outside will be golden brown.
9. Let the cookies cool on the baking sheet for at least 5 minutes, then remove to a wire rack to continue cooling. The cookies need to cool prior to serving. They are best at room temperature.

For Full Information on this Cookie Recipe visit: <https://houseofyumm.com/thick-chocolate-chip-cookies/>