




# Youth Recipe: Classic Chocolate Chip Cookies



These homemade chocolate chip cookies are packed with chips and loaded with buttery flavor. They walk the line nicely between crunchy and chewy: the edges are crisp, while the center is "bendy." Give them a try: They might just be the best chocolate chip cookies you've ever had.

 **PREP**  
12 mins

**BAKE**  
12 mins

**TOTAL**  
36 mins

**YIELD**  
36 cookies

## Ingredients

- 2/3 cup (142g) light brown sugar, packed
- 2/3 cup (131g) granulated sugar
- 8 tablespoons (113g) unsalted butter
- 1/2 cup (92g) vegetable shortening
- 3/4 teaspoon table salt, (use 1/2 teaspoon salt if you use salted butter)
- 2 teaspoons King Arthur Pure Vanilla Extract
- 1/4 teaspoon almond extract, optional
- 1 teaspoon cider vinegar or white vinegar
- 1 teaspoon baking soda
- 1 large egg
- 2 cups (240g) King Arthur Unbleached All-Purpose Flour
- 2 cups (340g) semisweet chocolate chips\*

\*For cookies with extra chocolate in every bite, use up to 16 ounces (2 2/3 cups) chocolate chips.

## Instructions

- ① Preheat the oven to 375°F. Lightly grease (or line with parchment) two baking sheets.
- ② In a large bowl, combine the sugars, butter, shortening, salt, vanilla and almond extracts, vinegar, and baking soda, beating until smooth and creamy.
- ③ Beat in the egg, again beating until smooth. Scrape the bottom and sides of the bowl with a spatula to make sure everything is thoroughly combined.
- ④ Mix in the flour, then the chips.
- ⑤ Use a spoon (or a tablespoon cookie scoop) to scoop 1 1/4" balls of dough onto the prepared baking sheets, leaving 2" between them on all sides; they'll spread.
- ⑥ For enticing salty-sweet flavor, sprinkle a touch of sea salt atop the cookies before putting them in the oven, if desired.
- ⑦ Bake the cookies for 11 to 12 minutes, until their edges are chestnut brown and their tops are light golden brown, almost blonde.
- ⑧ Remove the cookies from the oven, and cool on the pan until they've set enough to move without breaking. Repeat with the remaining dough.
- ⑨ Store cookies, well wrapped, at room temperature for up to 5 days; freeze for longer storage.

## Tips from our Bakers

- ☆ **Want to make this recipe gluten-free?** For great results, substitute King Arthur Gluten-Free Measure for Measure Flour for the all-purpose flour in this recipe. Be sure to bake thoroughly; gluten-free baked goods often need a bit more time in the oven.
- ☆ To make mocha chocolate chip cookies, add 1/2 teaspoon espresso powder to the dough along with the salt.
- ☆ To bake extra-big, bake sale-style (5") cookies, scoop the dough in scant 1/3-cupfuls onto the baking sheets. Bake for 13 to 14 minutes (if the dough hasn't been refrigerated), or 17 to 18 minutes (if it's been refrigerated).
- ☆ For a deeper flavor — more toffee/caramel than vanilla — refrigerate the dough, covered, for 24 to 48 hours before scooping and baking. Bake until the cookies are brown around the edges with just a bit of pale center, about 12 minutes.

**We're here to help. King Arthur Baker's Hotline: (855) 371-2253**