

# Giant chewy chocolate chip cookies

*From the kitchen of Claire*

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## Ingredients

2 cups all-purpose flour  
½ teaspoon baking soda  
½ teaspoon salt  
1 cup packed brown sugar  
¾ cup butter, melted  
½ cup granulated sugar  
1 large egg  
1 egg yolk  
1 tablespoon vanilla  
2 cups chocolate chips

## Directions

1. Preheat oven to 325 degrees (this is lower than a normal cookie temp).  
Line cookie sheets with parchment.
2. Sift flour, baking soda and salt together in a bowl. Beat brown sugar, melted butter and granulated sugar with a mixer until smooth.
3. Beat in egg, egg yolk, and vanilla until light and creamy (approx. 2 minutes). Add flour mixture and stir until dough is just combined. Add chocolate chips.
4. Using a large cookie scoop, drop spoonfuls of dough 3" apart onto the prepared baking sheet. 6 spoonfuls of dough should fit comfortably on a standard sheet.
5. Bake 15-17 minutes. Time may vary based on oven. This is longer than a standard cookie bake time. The oven temp and the dough size combine to make a chewy and soft cookie with crisp edges.