

CHOCOLATE CHUNK COOKIES

Makes 16 cookies

1½ cups all-purpose flour
½ teaspoon baking soda
¾ teaspoon salt
½ cup butter, softened
½ cup sugar
⅓ cup light brown sugar
1 egg
½ tablespoon vanilla extract
1 cup semi-sweet chocolate chunks



Preheat the oven to 375 degrees F.

Line 2 cookie sheets with parchment paper.

Sift together the flour, baking soda, and salt.

Cream the butter and sugars on medium speed with the paddle attachment, scraping down the bowl periodically, until the mixture is smooth and light in color, about 5 minutes.

Combine the egg and vanilla. Add to the butter-sugar mixture and mix until fully incorporated, scraping down the bowl as needed. On low speed, mix in the sifted dry ingredients and the chocolate chunks until just incorporated.

Scale the dough into 2-tablespoon portions and place onto prepared cookie sheets. Alternatively, the dough may be shaped into a 16-inch-long log, rolled tightly in plastic wrap, and refrigerated until firm enough to slice. The chilled log may be sliced into 16 pieces and arranged on the prepared cookie sheets in even rows.

Bake at 375 degrees F until golden brown around the edges, about 12 to 14 minutes. Cool completely on cookie sheets.

Adapted from the CIA's *Gourmet Meals in Minutes* cookbook.

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