

This recipe was originally found at <http://www.americastestkitchen.com/recipe/65.htm> and changed based on my experience. I find smaller cookies better than the recommended larger ones.

### Chewy Chocolate Chip Cookies

These cookies are chewy. They rely on melted butter and an extra yolk to keep their texture soft. These cookies are best served warm from the oven but will retain their texture even when cooled. To ensure the proper texture, cool the cookies on the cookie sheet. Oversized cookie sheets allow you to get all the dough into the oven at one time. If you're using smaller cookie sheets, put fewer cookies on each sheet and bake them in batches.

2 cups plus 2 tablespoons all-purpose flour  
1/2 teaspoon baking soda  
2 teaspoon salt  
2 sticks unsalted butter,  
melted and cooled until warm (soften in microwave until just beginning to melt)  
1 cup light or dark brown sugar, packed  
1/2 cup granulated sugar  
1 large egg plus 1 egg yolk  
2 teaspoons vanilla extract (you can never have too much vanilla)  
12 ounces or more semisweet Nestle chocolate chips

1. Adjust oven racks to upper- and lower-middle positions and heat oven to 325 degrees. Line two large cookie sheets with parchment paper (the parchment paper prevents burning on the bottom of the cookies).
2. Whisk flour, baking soda, and salt together in medium bowl; set aside.
3. With a hand electric mixer (not a big Kitchen Aid mixer—this could be the most important part), mix butter and sugars until thoroughly blended. Beat in egg, yolk, and vanilla until combined. Add dry ingredients and beat at the lowest speed just until combined (try not to beat the dry ingredients for a long time—this is another important part). Stir in chips to taste.
4. First taste the dough to make sure it is good. You may have to taste it several times. Place dough onto cookie sheet with two large spoons.
5. Bake, reversing position of cookie sheets halfway through baking (from top to bottom and front to back), until cookies are light golden brown and outer edges start to harden yet centers are still soft and puffy. By reversing the position of the cookie sheets, you will ensure even baking. It will take about 10 minutes total for smaller cookies (5 minutes for on each rack – longer for larger cookies (about 15 to 18 minutes total). Cool cookies on sheets. When cooled, peel cookies from parchment and place them on cooling racks.