

DEEP DISH CHOCOLATE CHUNK COOKIES

Prepared in 20 minutes or less.

- ➔ 2 sticks unsalted butter, softened at room temperature
- ➔ 2 large eggs, room temperature
- ➔ 1 cup light brown sugar
- ➔ ½ cup sugar
- ➔ 2 tsp vanilla extract
- ➔ 2 cups unbleached all purpose flour
- ➔ 1 tsp salt
- ➔ 1 tsp baking soda
- ➔ 1¼ lbs dark or semi-sweet chocolate chunks
- ➔ **Add ⅓ cup unsweetened cocoa option for chocolate-chocolate chunk cookies
- ➔ **Add 1½ cups chopped walnuts for more textured cookies



Preheat oven to 350°F. Grease muffin tins and set aside.

Cream the butter and two sugars in a large mixing bowl on high speed until light and fluffy. Add the vanilla extract and the eggs, one at a time, and mix well.

Sift together flour, salt and baking soda over a medium bowl. Slowly incorporate the dry mixture to the butter with the mixer on low speed. Mix until just combined.

Make sure to scrape down the sides of the bowl with a spatula. If using nuts, fold them and chocolate chunks into the batter.

Scoop cookie batter with an ice cream scooper into prepared muffin tins. Bake for 15 minutes. Remove muffin tins from the oven and allow to cool for 10 minutes. Transfer muffin tins to a wire rack and cool cookies completely. Makes 36 cookies.