

untagged, needs pic, incomplete



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Stella's Chocolate Chip Cookies

Date added: 20XX/06/18

Ingredients

- 2 stick butter (227 grams)
- 227 grams brown sugar
- 198 grams white sugar
- 1 teaspoon kosher salt
- 1 teaspoon baking soda
- 1/2 teaspoon baking powder
- 1 tablespoon vanilla
- 1 egg
- 330 grams AP Flour
- 326 grams chocolate chips [update]

Method

1. add butter, sugars, salt, raising agents, and vanilla to stand mixer. beat on high until light and fluffy.
2. scrape down sides of mixer, add egg, and beat again until egg is well-incorporated.
3. add flour and chips, mix on low until well combine. do not overmix.
4. portion into tablespoon size dough balls. freeze or bake at 350 for 8-10 mins.
5. to bake in convection oven, bake at 325 for 6-8 mins for defrosted or 8-12 if frozen.

Notes

Weigh chocolate, adjust weights. Refer to bravetart for flavor variations and notes. We like malted milk chocolate, white chocolate cranberry pecan, etc. Inspired by: Bravetart, Stella Parks

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