



## **Chef Ella's Chocolate Chip Cookie Recipe**

Chocolate chip cookies recipe:

- 1 cup softened salted butter
- 1 cup white granulated sugar
- 1 cup light brown sugar (packed)
- 2 tsp vanilla extract
- 2 large eggs
- 3 cups all purpose flour
- 1 tsp baking soda
- 1/2 tsp baking powder
- 1 tsp sea salt
- 2 cups chocolate chips
- 

Directions:

- Preheat oven to 375°F. Line a baking pan with parchment paper and set aside.
- In a separate bowl mix flour, baking soda, salt, baking powder. Set aside.
- Cream together butter and sugars until combined.
- Beat in eggs and vanilla until fluffy.
- Mix in the dry ingredients until combined.
- Add chocolate chips and fold in well.
- Roll 2-3 tbsp (depending on how large you like your cookies) of dough at a time into balls and place them evenly spaced on your prepared cookie sheets.
- Bake in preheated oven for approximately 8-10 minutes. Take them out when they are just barely starting to turn brown.
- Let them sit on the baking pan for 2 minutes before removing to cooling rack.