



Chocolate Chip Cookies

YIELD: Makes 2 1/2 dozen cookies

Convection Bake

PREPARATION METHOD

1. Position oven racks to rack positions 1, 3 and 5. Preheat Wolf electric oven in CONVECTION at 325°F.
2. Sift flour, salt and baking soda into a bowl and set aside.
3. In large mixer bowl, beat butter on medium speed for one minute.
4. Add both sugars and beat two more minutes.
5. Add egg and vanilla; beat one more minute.
6. Mix in flour mixture on low until evenly blended.
7. Blend in chocolate chips on low speed.
8. Place dough by 1-tablespoon mounds on baking sheets lined with parchment paper or silicon sheets.
9. Place baking sheets in oven. Bake 12 to 15 minutes or until edges have browned.

INGREDIENTS

- 1 1/2 cups flour
- 1/2 teaspoon salt
- 1/2 teaspoon baking soda
- 8 tablespoons unsalted butter, room temperature
- 1/2 cup firmly packed dark brown sugar
- 1/2 cup sugar
- 1 large egg
- 3/4 teaspoon pure vanilla
- 6 ounces high quality bitter sweet or dark chocolate chips