

CHOCOLATE CHIP SEA SALT COOKIES

*Wonderfully soft and gooey chocolate chip cookies, packed with chocolate and sprinkled with flakey sea salt for an incredible flavor pop!
This cookie recipe takes chocolate chip cookies to a whole new level!*

 **15 MIN**
PREP TIME

 **15 MIN**
TOTAL TIME

 **18**
LARGE COOKIES

Ingredients

- 1 cup salted butter
- 1 cup brown sugar
- ½ cup granulated sugar
- 1 egg
- 1 tsp vanilla
- 2¼ cups all-purpose flour
- 1 tsp baking soda
- ½ tsp salt
- 2 cups chocolate chips
- flakey sea salt, for garnish



Instructions

1. In the bowl of a stand mixer, cream together the butter and sugars until smooth, light in color, and fluffy. This will take a few minutes.
2. Scrape the sides of the bowl and mix in the egg and vanilla.
3. Once completely combined, stop the mixer and add in the flour, baking soda, and salt. Mix until combined.
4. Once the dry ingredients are mixed in, add in the chocolate chips and mix until thoroughly distributed.
5. Measure out the dough into $\frac{1}{4}$ cup portions for large cookies or 2 tbsp portions for smaller cookies.
6. Optional: Roll the dough into a ball, break the dough in half, and then press the two halves back together, leaving the jagged edges up for a textured cookie on top.
7. Repeat this with all of the cookie dough.
8. Bake at 350°F for 13-15 minutes for the large cookies or 9-11 minutes for the smaller cookies, or until the cookie dough has spread and the edges are turning golden brown.
9. Immediately after taking the cookies out, sprinkle with flakey sea salt.
10. Allow the cookies to cool on the pan for 10 minutes.
Serve warm.

Enjoy!