Woodstock
Inn & Resort

Chef Philippe Niez's Chocolate Chip Cookies

Makes ~24 Cookies



Ingredients

¾ cup Butter, Softened
½ cup Packed Brown Sugar
½ cup Sugar
2 teaspoons Vanilla Extract
1 Extra Large Egg *(or 2 small eggs)*
1 ¾ cups Bread Flour
¾ teaspoon Salt
1 ¼ cups Chocolate Chips

Method for Cookies

Preheat the oven to 350°F. In a large mixing bowl, cream the butter and sugars together until light and creamy. Add the egg and vanilla extract, mixing for an additional 2 minutes until smooth and fluffy. Scrape down the sides of the bowl as needed.

Add the flour and salt, mixing until just combined. Stir in the chocolate chips, taking care not to overmix the dough. Drop large spoonfuls of dough onto a baking sheet lined with parchment paper, leaving enough space between each cookie to allow for spreading.

Bake for approximately 12 minutes, or until the edges are lightly golden brown and the centers still look slightly soft. Allow the cookies to rest on the baking sheet for a few minutes before serving.

Enjoy while still warm with a glass of Vermont milk!