

Giant Chocolate Chip Cookies

Ingredients

- 2 ¼ cup all purpose flour
- 1 ½ tsp cornstarch
- 1 tsp baking soda
 - ½ tsp salt
- ¾ cup unsalted butter, at room temperature
 - ¾ cup packed brown sugar
 - ½ cup white sugar
- 1 large egg + 1 egg yolk, at room temperature
 - 2 tsp vanilla extract
 - 1 ½ cup chocolate chips

Instructions

1. Preheat oven to 325 degrees. Line 3 large baking sheets with parchment paper. If you don't have 3 baking sheets, bake the cookies in batches
2. Whisk the flour, baking soda, cornstarch, and salt together in a bowl, set aside.
3. In a large bowl or in a mixer, beat the butter, brown sugar, and white sugar together until well combined and creamy. Add egg, egg yolk, and vanilla and mix well. Scrape down the sides of the bowl and mix in the dry ingredients until well mixed. Add chocolate chips.
4. Divide into 6 portions. Each portion will be a heaping ½ cup of dough. Shape into a mound, slightly flattening down the top. Place two cookies on a baking sheet at least 6 inches apart and bake for 20-25 minutes until edges and tops are lightly browned. The centre will look soft but will set as the cookie cools
5. Cool the cookies on the baking sheet for 15 minutes, then transfer to a wire rack to continue cooling. As it cools, press a few chocolate chips into the tops, if desired, as a garnish