



MEGG'S COOKIES WORTH WRITING HOME ABOUT

INGREDIENTS:

2 cups super fine cake flour
1 3/4 cups high quality bread flour
1 1/2 teaspoons coarse sea salt
1 1/2 teaspoons baking soda
1 3/4 teaspoons baking powder
1 1/4 cups unsalted butter
1 1/4 cups packed light brown sugar

1 1/4 cups granulated white sugar
2 large eggs
2 teaspoons genuine vanilla extract
3 cups semisweet chocolate chips
Dark chocolate (to top)
Flake sea salt

DIRECTIONS:

Sift together dry ingredients and set aside. Cream together butter and sugars, mixing until the mixture is fluffed, about 3 minutes. Mix in the eggs, one at a time. Add vanilla. Reduce speed to low, carefully add dry ingredients, and mix just until the dry ingredients are incorporated. Be careful not to overmix.

Stir in semisweet chocolate chips. Place dough in an airtight container and refrigerate for 48 hours. Preheat oven to 325 degrees. Line baking sheets with parchment paper. Scoop mounds slightly smaller than a golf ball onto the sheet tray. Make sure not to crowd. Press a few dark chocolate chips into each cookie.

Bake until the edges are golden brown and the center is soft, about 12 to 15 minutes.

Happy Holidays from

THE TOUBES AGENCY