Chocolate Chip Cookies

Ingredients

3 tbsp butter, melted
6 tbsp brown sugar
1 egg yolk
1 tsp vanilla
1/2 cup flour
1/4 tsp baking soda
1/8 tsp salt
1/3 cup semi-sweet chocolate chips

Directions

Preheat oven to 325F.

In a small bowl, whisk the butter and sugar together. Whisk in the vanilla and egg yolk until smooth and creamy.

Sprinkle the flour, baking soda, and salt over the wet ingredients. Stir until just mixed. Fold in the chocolate chips. Use a cookie scoop to create eight equal portions.

Bake for 12-14 minutes. Do NOT over-bake. They may look underdone or gooey in the middle- but they will continue to bake while they cool. Cool on the cookie sheet for 5 minutes then transfer to a wire rack.

Happy Chocolate Chip Cookie Day