



Sourdough Chocolate Chip Cookies

Ingredients:

1 cup brown sugar

$\frac{3}{4}$ cup white sugar

1 egg

1 stick melted butter

$\frac{1}{3}$ cup active sourdough starter

1 tbsp vanilla extract

1 tsp baking soda

$\frac{1}{2}$ tsp salt

3 cups all-purpose flour

$\frac{2}{3}$ cup chocolate chips

Directions:

Start by mixing the brown sugar and the white sugar together. Add in the egg and continue mixing. Add in the starter, vanilla and butter and mix. Add in the baking soda, salt and the slowly add in the flour, while the mixer is mixing.

Once the dough is formed, add in the chocolate chips. I mix by hand this part to make sure the chocolate chips don't get destroyed.

Line cookie sheet and scoop out 36 cookies (I use a cookie scoop)

Put in fridge over night, or if making same day, in the freezer for 1 hour (this is what I do)

Pre-heat oven for 400 degree.

Bake for 5 min. Rotate cookie sheets and bake another 5 min

Once done, immediately put cookies on a wire rack so the bottoms dont get too hard.

Enjoy!