Chocolate Chunk Cookies

Prep Time: 15 minutes
Bake Time: 20 minutes
Yield: 6ea. 125-gram cookies
Oven Temp: 375°F

Ingredients:

113g	½ Cup	unsalted butter
100g	½ Cup	granulated sugar
95g	½ Cup	brown sugar
1 teaspoon		vanilla extract
1 ea.		large eggs
262g	1 ¾ Cups	all-purpose flour
½ teaspoon		baking soda
¼ teaspoon		baking powder
½ teaspoon		salt
125g	1 Cup	semi-sweet cholate chunks or chips

Method:

1. Preheat oven to 375°F
2. Cream butter and sugar in mixer with paddle attachment until well combined. Scrape sides of bowl and remix for 30 seconds.
3. Add egg and vanilla and beat until smooth and lite. (1-2 minutes)
4. In separate bowl combine flour, baking soda, baking powder, and salt.
5. Add dry ingredients to the egg and sugar and mix on low until well combined.
6. Add in chocolate until combined.
7. Scrape sides of bowl and mix again for about 30 seconds.
8. Using scoop, weigh out 6-125g portions of dough.
9. Roll into balls using the palms of your hands.
10. Place balls dough 3” apart on baking sheet lined with parchment paper. Bake 10 minutes, turn pan, and bake another 10 minutes or until the edges of the cookies are golden brown. Cool on wire rack. Enjoy!