

The BEST Chewy Chocolate Chip Cookies

2 ⅓ Cup	<i>All-purpose flour</i>
1 Tsp	<i>Baking Soda</i>
1 Tbsp	<i>Corn Starch</i>
½ Tsp	<i>Salt</i>
1 Tbsp	<i>Vanilla Extract</i>
¾ Cup	<i>Unsalted Butter (melted and cooled slightly)</i>
1 Cup	<i>Brown Sugar</i>
½ Cup	<i>Granulated Sugar</i>
1	<i>Egg (Room Temperature)</i>
1	<i>Egg Yolk (Room Temperature)</i>
1 ½ Cup	<i>Semi-Sweet Chocolate Chips</i>

1. Whisk together the melted butter, brown sugar and granulated sugar in a large bowl for two minutes.
2. Whisk in the vanilla extract, egg and egg yolk until the mixture is light and creamy.
3. Add the flour, baking soda, corn starch and salt and mix just until combined.
4. Stir in the chocolate chips.
5. Scoop out cookie dough, about 1/4 cup per cookie, and roll the dough balls in your hands until smooth. Place on a parchment lined baking sheet and chill in refrigerator for 1 hour or in the freezer for 30 minutes.
6. Preheat oven to 325°F.
7. Place cookie dough about 3 inches apart on a parchment lined baking sheet or a baking sheet with a silicone baking mat.
8. Bake for 12 to 15 minutes in the preheated oven. The cookies are done when the edges are golden and the center looks slightly under baked.
9. Let the cookies cool on the baking sheet for at least 5 minutes and then transfer to a wire racks to finish cooling.
10. Store in an airtight container for up to 5 days.