SWEET & SALTY CHOCOLATE CHIP COOKIES

INGREDIENTS

Makes 13 cookies

½ cup salted butter, softened
½ cup granulated sugar
½ cup light brown sugar, packed
1 teaspoon pure vanilla extract
1 large egg
1 ½ cups all-purpose flour
½ teaspoon soda
¼ teaspoon baking powder
½ teaspoon sea salt
¾ cup chocolate chips

DIRECTIONS

1. Preheat the oven to 375 degrees
2. Line a baking pan with parchment paper and set aside
3. In a separate bowl, mix flour, baking soda, salt, baking powder and set aside
4. Cream butter and sugars until combined
5. Beat in egg and vanilla until fluffy
6. Mix in the dry ingredients until combined
7. Add chocolate chips and mix well
8. Roll 2-3 tablespoons of dough (depending on how large you like your cookie) into balls and place them evenly spaced on your prepared cookie sheets
9. Bake in preheated oven for approximately 8-10 minutes
10. Take them out when they are just barely starting to turn brown (they will still look doughy—this makes them so good)
11. Let the cookies sit on the baking pan for 2 minutes before removing them to a cooling rack