

Thin and Crispy Chocolate Chip Cookies

Yield: 4 dozen - depending on your scoop size cookies

Ingredients:

- 1 $\frac{3}{4}$ cups all purpose flour, spooned and leveled
- 1 cup brown sugar, packed
- $\frac{1}{2}$ cup granulated white sugar
- 1 $\frac{1}{2}$ teaspoons kosher salt
- 1 $\frac{1}{2}$ teaspoons baking soda
- 2 sticks super-cold unsalted butter, cut into small chunks
- 1 large egg, beaten
- 1 tablespoon pure vanilla extract
- 1 cup chocolate chips



Steps

- Step 1:** Preheat oven to 350°F. Get four baking sheet pans ready with parchment paper. In the bowl of a food processor, pulse together the flour, brown and white granulated sugar, salt and baking soda until combined.
- Step 2:** Add super-cold butter cubes and pulse to form pea-sized crumbs. Add the egg and vanilla extract again pulsing to incorporate the ingredients together.
- Step 3:** Scrape down the sides of the food processor bowl and add in the chocolate chips. Literally just pulse a few times being careful not to break down the chocolate chips.
- Step 4:** Carefully remove the blade and begin scooping onto the parchment-lined baking sheet pans. If you have a really small scoop, like for chocolate truffles, that's great, otherwise you want the amount to be around 1 $\frac{1}{2}$ tablespoons worth of dough per ball. These will spread so leave plenty of room between. Twelve on a sheet pan should be fine.
- Step 5:** Bake until thin and golden brown - this will take about 15 minutes.
- Step 6:** Let them fully cool on the sheet pan before either eating or placing in an airtight container. **These get crispier the longer they cool.**