



SIGNATURE CHOCOLATE CHIP COOKIES

Makes 32 cookies

Ingredients

1 cup organic, unsalted sweet butter (2 sticks), softened
½ cup granulated white sugar
¾ cup (145g) dark brown sugar
1 large egg
2 tsp real vanilla extract (do not use imitation vanilla)
2 ¼ cups all-purpose white flour (314g)
1 tsp baking soda
½ tsp salt
1 package (2 cups approx.) semi-sweet or dark chocolate chips (optional) fleur de sel

Directions

1. Preheat oven to 375° F
2. Cream together butter, white sugar and brown sugar until fully incorporated and somewhat light in color. This works best in a standing (KitchenAid) mixer.
3. Add the egg and vanilla. Beat again until batter is fluffy.
4. In a separate bowl, combine the flour, salt and baking soda, mixing to incorporate.
5. Add the dry ingredients from above into the creamed butter and sugar until just barely mixed. Some flour streaks should remain, and you do not want to over mix the batter.
6. Add the chocolate chips, and mix until distributed.
7. Form into rough balls, about 135g each. There should be 16 balls per cookie sheet.
8. Bake one cookie sheet at a time, for about 9 minutes. The cookies are done when they barely look cooked.
9. If you are using fleur de sel, sprinkle a small amount on each cookie immediately after removing from the oven.

If you know anyone from work, your neighborhood, or a group you belong to who is interested in buying a home, selling a home, or investing in real estate, please send them to us. We'll make you a fresh batch of cookies as a thank you!