The Cafe's Chocolate Chip Cookies

**Ingredients**

- 2 sticks unsalted butter, softened to room temp
- 10 oz light brown sugar
- 1/2 cup eggs
- 1 tablespoon vanilla extract
- 1 pound all-purpose flour
- 2 teaspoons baking powder
- 1 teaspoon baking soda
- 1 teaspoon kosher salt
- 2 cups chocolate chips

**Directions**

Preheat oven to 300F.

Cream the butter and sugar together until it is light and fluffy.

Add all the other ingredients, slowly mix until they start to come together (don’t want the flour blowing up everywhere). It’ll look crumbly and a little dry. Then turn the mixer up to medium speed, mix until the dough gets soft and starts sticking to the sides of the bowl. Bake at 300°, time may vary depending on your oven but ours are baked for 12 minutes for 1 1/2 oz cookies.

Tips: Overmixing is the enemy. It develops the gluten in the flour more, resulting in a tough cookie. Measure eggs with a measuring cup. Eggs can vary in size and too much/little egg can really mess up your cookies. Measure brown sugar and flour by weight. These two ingredients have a tendency to pack down so using a measuring cup isn’t very accurate with them. Use the kosher or large crystal/flake salt if you can get it. It really, really makes a difference in the taste.