



## INGREDIENTS

- 2 1/2 cup** 600 ml AP Flour
- 3/4 Tsp** 3.5 ml Baking Soda
- 1 Tsp** 5 ml Kosher Salt
- 6 oz** 175 ml Mini Semi-Sweet Chocolate Chips
- 6 oz** 175 ml Dark Chocolate Chunks
- 8 oz** 235 ml Unsalted Butter Softened
- 1 Cup** 235 ml Dark Brown Sugar
- 3/4 Cup** 175ml White Granulated Sugar
- 1/2 Tbls** 75 ml Vanilla Extract
- 2 Large Eggs**

## DIRECTIONS

**Step 1.** Preheat Oven to 325 F / 165 C. In a Stand Mixer fitted with the Paddle Attachment, Cream together Butter, Brown Sugar and White Sugar on medium speed till smooth. Scrape sides of mixing bowl with a rubber spatula throughout this and the following steps.

**Step 2.** Reduce Mixer speed to slow, add vanilla and eggs one at a time. Once the eggs begin to blend with the butter, increase speed and mix until consistency is smooth.

**Step 3.** Combine salt, flour, and baking soda in a separate bowl. Sifting together is preferred, but you may also use a whisk to thoroughly distribute dry ingredients.

**Step 4.** Gradually add the Dry ingredients to the dough in the mixer. The mixer should be running on low speed. Rolling Parchment paper into a makeshift funnel is a helpful way to keep things clean and to keep your hands safe. Do not mix past the point where all ingredients are combined.

**Step 5.** Turn off Mixer and remove bowl. Add the Chocolate chips and chunks to the dough. Evenly distribute chocolate by using a fold and chop technique with a rubber spatula.

**Step 6.** Portion cookies with a 2 ounce (60 ml) scoop or use 1/4 C measuring cup for reference. Place formed dough on a sheet tray lined with parchment paper, spaced at least 3 inches (8 cm) apart. Cookies will spread while baking. Place in refrigerator for a minimum of 15 minutes.

**Step 7.** Bake at 325 F / 165 C for 10-12 minutes, rotate pan halfway through baking time. After baking, allow cookies to rest on sheet tray for 5 minutes, then transfer the parchment paper and cookies to a wire rack. \*If baking in a standard home oven, use center rack and only bake one sheet tray at a time.