



French Chocolate Chip Cookies



$\frac{3}{4}$ c butter

$\frac{1}{2}$ c sugar

$\frac{3}{4}$ c brown sugar

1 egg + 1 egg yolk

1 t vanilla

$2\frac{1}{4}$ c flour

2 T cornstarch

$2\frac{1}{4}$ t baking soda

$\frac{1}{2}$ t salt

8 oz. chopped semi-sweet chocolate (or any variety of chips)

Sea salt

Cream butter, sugar, and brown sugar until light and fluffy. Mix in egg, extra egg yolk, and vanilla. Add flour, cornstarch, baking soda, and salt. Mix until barely incorporated. Stir in chips. Using 2-inch cookie scoop, form rounded balls and store each cookie in plastic fold-top sandwich bag. Refrigerate overnight. When ready to bake, remove desired number of cookies from refrigerator. Preheat oven to 350°F. Remove cookies from plastic bags and place on silicone baking mat leaving plenty of room in between cookies. Sprinkle with sea salt. Bake for 10-12 minutes. Cool slightly. Serve warm. If there happen to be any cookies leftover lol, store in airtight container.