

The Only Chocolate Chip Cookie Recipe You Need

Ingredients

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| 2 cups | all-purpose flour |
| 1 tsp | baking soda |
| 1/2 tsp | salt |
| 1 cup | butter, barely melted |
| 3/4 cup | brown sugar, lightly packed |
| 2/3 | cup granulated sugar |
| 1 tbsp | vanilla extract |
| 1 tsp | apple cider vinegar |
| 1 | egg |
| 1 cup | mini reeses pieces |
| 1 cup | mini baking M&Ms |

Instructions

- Preheat oven to 350 degrees. Line a baking sheet with parchment paper.
- In a medium bowl mix together the flour, baking soda and the salt: Set aside.
- Melt butter until barely melted (still some unmelted bits) and let cool for 5 min.
- In a large bowl beat together the butter, sugars, vanilla extract and the vinegar until smooth.
- Beat in the egg just until combined.
- Mix the flour mixture into the wet mixture just until combined. Stir in the chips.
- Use 1/4 cup measuring cup to measure out cookies (for large cookies)
- Bake for 15 minutes (depending on oven), they will look light brown around the edges and will look underdone in the center.
- Remove from the oven and immediately sprinkle each cookie with a little sea salt.
- Allow to sit on the sheet for 10 minutes before moving to a rack to cool.