

# Brown Sugar Chocolate Chip Cookies

By Alex Guarnaschelli

Yield: 36 cookies

## INGREDIENTS

- Non-stick cooking spray
- 6 tablespoons ( $\frac{3}{4}$  stick) unsalted butter, softened
- $\frac{1}{4}$  cup granulated sugar
- $\frac{1}{4}$  cup packed light brown sugar
- $\frac{1}{2}$  cup packed dark brown sugar
- 1 tablespoon molasses
- 1 large egg
- 1 teaspoon kosher salt
- 1  $\frac{1}{2}$  teaspoons vanilla extract
- 1 cup plus 2 tablespoons all-purpose flour
- $\frac{1}{2}$  teaspoon baking soda
- 1  $\frac{1}{4}$  cups semisweet chocolate chips

## PREPARATION

1. Preheat the oven to 375 degrees F. Grease two baking sheets with cooking spray.
2. **Make the dough.** In the bowl of a stand mixer fitted with the paddle attachment, beat the butter with the granulated and brown sugars until smooth, 5 to 8 minutes. Make sure the butter and sugars are fully combined - it's the key to a great cookie! And the molasses, egg, salt and vanilla and beat until blended. In a small bowl, whisk together the flour and baking soda. Remove the bowl from the mixer and stir in the flour mixture and the chocolate chips.
3. **Bake the cookies.** Drop tablespoons of dough about 2 inches apart (the cookies will spread as they bake). Bake until the cookies are slightly brown on top and around the edges, 12 to 15 minutes. Remove the baking sheets from the oven and allow the cookies to firm up a little on the sheets, 5 to 10 minutes, before serving or transferring them to a wire rack to cool completely.