

## Chocolate Chunk Cookies

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Y = 48 cookies

### **INGREDIENTS:**

2 cups light brown sugar

1¼ cups butter

3 ea eggs

2 tsp vanilla extract

3⅓ cups pastry flour

1 tsp baking soda

1 tsp salt

2 cups dark chocolate, cut into small chunks

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Preheat oven to 320°F.

Cream brown sugar and butter together until light and fluffy.

Add eggs and vanilla extract and mix until well combined.

In a separate bowl, mix the flour, baking soda, and salt together.

Slowly add your dry ingredients to your mixture. Make sure to scrape down bowl.

Chop your chocolate into small chunks and fold into your dough.

Scoop 2 Tbsp of cookie dough per cookie onto baking sheet.

Bake for 10 – 15 minutes.