

Best Chocolate Chip Cookies EVER

Ingredients

2 cups all-purpose flour
1 teaspoon baking soda
½ teaspoon salt
1 cup butter, barely melted but not too hot
¾ cup light brown sugar, packed
⅔ cup granulated sugar
2 teaspoons vanilla extract
1 teaspoon apple cider vinegar
1 large egg
2 cups semisweet chocolate chips
Coarse sea salt



Let's Bake!

1. Preheat oven to 350 degrees. Line a baking sheet with parchment paper.
2. In a medium bowl mix together the flour, baking soda and the salt: Set aside.
3. In a large bowl beat together the butter, sugars, vanilla extract and the vinegar until smooth. Lightly beat in the egg.
4. Mix the flour mixture into the wet mixture just until combined. Stir in the chips.
5. Using a large spoon, drop each glob about 3 inches apart onto cookie sheet.
6. Bake for 8 to 10 minutes, they will look light brown around the edges and will look underdone in the center.
7. Remove from the oven and immediately sprinkle each cookie with a little sea salt.
8. Allow to sit on the sheet for 10 minutes before moving to a rack to cool.