

# O-YUM Chocolate Chip Cookies

## O-YA's 2012 TEAMCOOK-OFF: Crock Pot & Chocolate Chip Cookie Competition

By: O-YA's After School Homework Club Kids

*3rd Place; Celebrity Judge Tracey Nesrallah*

1 3/4 cup	Unbleached All Purpose Flour
1/2 tsp	Baking Soda
1 3/4 sticks	Unsalted Butter (14 Tbsp)
1/2 cup	Sugar
3/4 cup	Dark Brown Sugar, packed
1 tsp	Salt
2 tsp	Pure Vanilla Extract
1	Large Egg
1	Large Egg Yolk
1 1/4 cup	Hershey's Special Dark Chocolate Chips

*Preheat oven to 375 degrees, and place rack in middle position. Line 2 large baking sheets with parchment paper. Whisk flour and baking soda together in medium bowl and set aside. Heat 10 Tbsp. butter in a skillet over medium high heat until melted, about 2 minutes. Continue cooking, swirling the pan constantly until the butter is dark golden brown and has a nutty aroma (1 - 3 minutes). Remove from heat and transfer to large bowl.*

*Stir in the remaining butter until completely melted. Add both sugars, salt and vanilla to the bowl and whisk until fully incorporated. Add egg and yolk and whisk until the mixture is smooth (30 seconds). Let stand for 3 minutes, and then whisk again for 30 seconds. Repeat this one or two more times, until the mixture is thick, smooth and shiny. Stir in the flour mixture until just combined. Stir in the chocolate. Divide into 16 portions, each about 3 Tbsp.*

*Arrange the cookies 2 inches apart on the baking sheets, 8 per sheet. Bake 1 tray at a time until golden brown and still puffy and edges have begun to set. but the centers are still soft (10 - 14 minutes); rotating the sheet halfway. Transfer sheet to wire rack to cool.*

