VALENTINE’S BAKERS DOZEN SWEET ‘N SALTY CHOCOLATE CHIPS

By: Simply Creative Chef Rob Scott

**Ingredients:** Yields 13 cookies

½ cup salted butter, softened

½ cup granulated sugar

½ cup light brown sugar, packed

1 teaspoon pure vanilla extract

1 large egg

1 ½ cups all-purpose flour

½ teaspoon soda

¼ teaspoon baking powder

½ teaspoon sea salt

¾ cup chocolate chips

**Directions:**

* Preheat the oven to 375 degrees F
* Line a baking pan with parchment paper and set aside
* In a separate bowl, mix flour, baking soda, salt, baking powder and set aside
* Cream together butter and sugars until combined
* Beat in egg and vanilla until fluffy
* Mix in the dry ingredients until combined
* Add chocolate chips and mix well
* Roll 2-3 tablespoons of dough (depending on how large you like your cookie) into balls and place them evenly spaced on your prepared cookie sheets
* Bake in preheated oven for approximately 8-10 minutes
* Take them out when they are just barely starting to turn brown (they will still look doughy—this makes them so good)
* Let the cookies sit on the baking pan for 2 minutes before removing them to a cooling rack