Chocolate Chip Cookies

Ingredients

- ½ cup unsalted butter (113g; 1 stick)
- ½ cup brown sugar, packed (100g)
- ¼ cup granulated (white) sugar (50g)
- 1 large egg (cold or room temperature, both are fine)
- 1 teaspoon vanilla extract
- ½ teaspoon baking soda
- ½ teaspoon salt
- 1 ½ cups all-purpose flour (188g – see notes below on how to measure flour correctly without a scale)
- ½ cup chocolate chips (85g; more if desired)
- Coarse sea salt, for sprinkling (optional)
- 20 (plus spares for eating) chocolate coins (Hanukkah gelt).

Instructions

1. Preheat your oven to 350 degrees F. Line two cookie sheets with parchment paper.
2. In a large microwave-safe bowl (or a small saucepan on the stove), heat the butter until just melted. Whisk in the two sugars until thoroughly combined (I like to use a fork as my whisk). Let the mixture cool for a minute, then whisk in the egg and vanilla extract until smooth.
3. Sprinkle the baking soda and salt over top of the mixture and stir in, then add the flour and stir it in until fully combined and a smooth dough is formed. Fold in the chocolate chips.
4. Drop the dough by rounded tablespoons onto cookie sheets, about 2 inches apart. The dough should make approximately 20 cookies worth.
5. Carefully place a cholate coin on top, squashing the cookie-dough balls down slightly as you do so.
6. Bake for 9-10 minutes. NOTE: the cookies will look underdone, but they'll firm up as they sit.
7. Let cookies cool on sheet for at least 5 minutes, then cool completely on a rack. Store, tightly covered, at room temperature for up to 5 days.