

## Greatest of All Time Chocolate Chip Cookie

Recipe adapted from "Tate's Bake Shop Cookbook," by Kathleen King

### WET INGREDIENTS (for half recipe)

113 grams unsalted butter (Plugra)

75 grams granulated sugar

75 grams light brown sugar

1/2 teaspoon pure vanilla extract

1/2 teaspoon water

1 large egg

### DRY INGREDIENTS:

125 grams all-purpose flour

1/2 teaspoon baking soda

1/2 teaspoon kosher salt

170 grams semi-sweet chocolate chips (Ghirardelli)

Beat wet ingredients, sprinkle over dry ingredients, beat to combine, fold in chocolate chips. Bake in preheated 350°F oven for 10-12 minutes until golden brown. Yields about 20 cookies when using a #40 kitchen scoop (about 1-1/2 tablespoons of batter).