

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).