

# See's CANDIES®

## See's Classic Chocolate Chip Cookies



**Makes approx. 4 dozen cookies**

### Ingredients:

- ½ cup (1 stick) + 3 tablespoons unsalted butter, cold
- 1¾ cup + 2 tablespoons flour (or gluten free flour)
- ½ teaspoon baking soda
- ¾ teaspoon salt
- ½ cup sugar
- ¾ cup packed dark brown sugar
- 1 large egg
- 1 teaspoon vanilla
- 6 oz See's Semi-Sweet Chocolate Chips

### Instructions:

1. Melt 3 tbsp of butter in a saucepan over medium heat about 5 minutes, until bubbling and foaming. Once butter is amber in color transfer to a small bowl. Scrape the browned bits from the saucepan into the bowl as well. Add 1 tsp cold water and stir. Place bowl in freezer for 15 minutes to cool while you prepare other ingredients.
2. Preheat oven to 375°.
3. In a large bowl, whisk together flour, baking soda and salt. Set aside until step 7.
4. Place remaining stick of butter and sugar into mixer with paddle attachment. Start on low and mix for a few minutes, turning up the mixer to medium speed as the butter softens and mixture becomes creamy.
5. Remove cooled butter mixture from freezer and add brown sugar, whisking until combined (clumps together).
6. Scrape down sides of mixing bowl and paddle, then add egg, vanilla and mixture of buttery brown sugar from step 5. Mix until well combined.
7. Remove bowl from stand and pour into flour mixture. Stir with wooden spoon until flour incorporates and forms into dough. Stir in See's Semi-Sweet Chocolate Chips. Now you're ready to bake.
8. Place rounded tablespoons of dough two inches apart on parchment-lined cookie sheets. Bake in preheated oven 10-11 minutes or until the edges are browned and centers are no longer shiny. Let sit on a cookie sheet for 1 minute, and then move to cooling racks.