

# Chocolate Chip Cookies

## Ingredients:

- 3 cups all purpose flour
- 1 teaspoon fine sea salt
- 1 teaspoon baking soda
- 18 tablespoons unsalted butter
- 3/4 cup INDIA TREE Dark Muscovado
- 3/4 cup INDIA TREE Light Muscovado
- 2 large eggs
- 2 teaspoons vanilla extract
- 12 ounces semi-sweet chocolate chips

## Instructions:

1. Heat oven to 375 F. Line several baking sheets with parchment paper.
2. Sift together all the dry ingredients onto a piece of parchment paper.
3. In a large bowl mix the butter until it is light and pale yellow. Add the sugars and mix until thoroughly combined. Add eggs, one at a time, just until thoroughly combined. With the mixer running slowly, add the vanilla, then the dry ingredients, mixing just until combined. Finally, with the mixer running slowly, add the chocolate.
4. Scoop out heaping tablespoons of dough and place the mounds 1 1/2 inches apart on the prepared baking sheets. Baking in the center of the oven 12 to 15 minutes, depending on whether you like you cookies soft, or fully baked.

