Chewy Chocolate Chip Cookies

Yield: 2 dozen cookies

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Chewy Chocolate Cookie Ingredients:

2 cups all-purpose flour
1/2 teaspoon baking soda
1/2 teaspoon kosher salt
3/4 cup (1 and 1/2 sticks) unsalted butter, softened
1 cup brown sugar, packed
1/2 cup sugar
1 tablespoon pure vanilla extract
1 large egg
1 egg yolk
1 ½ cups semisweet chocolate chips

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Step 1:	Preheat oven to 325° F. Line two baking sheet pans with parchment paper.
Step 2:	In the bowl of an electric mixer, start creaming the butter and both sugars together until it's light and fluffy (about 5 minutes).
Step 3:	In another medium-size bowl sift together flour, baking soda, and salt.
Step 4:	Once the butter and sugars are creamed scrape down the sides of the bowl with a spatula. Add the egg, egg yolk, and vanilla and beat until everything is well incorporated.
Step 5:	With the mixer off, slowly add half of the flour mixture and carefully stir everything together until the mixture is combined. Use the spatula to scrape down the sides of the bowl. Add the remaining flour and again scrape the bowl.
Step 6:	Stir in the chocolate chips by hand using a spatula.
Step 7:	Drop cookie dough, using a small disher, onto a baking sheet pan. Cookies should be about 1 and 1/2 inch apart.
Step 8:	Bake for 15 minutes or until the edges are lightly browned.
Step 9:	Cool on sheet pans for a few minutes before transferring them to wire racks to cool completely.