



# Jumbo Chocolate Chip Cookies

## INGREDIENTS

2 cups all-purpose flour  
2 cups bread flour  
1-1/4 teaspoon salt  
1 teaspoon baking powder  
1 teaspoon baking soda  
1-1/2 cups REAL butter (3 sticks) melted  
2 cups brown sugar  
1 cup granulated sugar  
2 eggs  
2 egg yolks  
1 tablespoon vanilla extract  
3-1/4 cups semi-sweet chocolate chips

1. Heat the oven to 350°F and line a large baking sheet with parchment paper or silicone baking sheet.
2. Mix both flours, salt, baking powder and baking soda together in a bowl then set aside.
3. Using an electric mixer (hand or stand), beat the butter, brown sugar, and granulated sugar for about 2 minutes. Beat in the eggs, egg yolks, and vanilla extract.
4. Stir in the flour mixture by hand.
5. Stir in the chocolate chips.
6. Chill the dough for at least 30 minutes.
7. Use 1/2 cup measuring cup to scoop out large balls of dough.
8. Place the balls of dough on a cookie sheet, spacing them 2 inches apart.
9. Bake for 15 to 18 minutes
10. Let them cool for 5 minutes before serving.

BONUS: After your jumbo cookies have cooled for at least 20 minutes, place a scoop of your favorite ice cream between two cookies. Gently press the cookies into the scoop of ice cream so they will not slide off. THEN gently roll the sides of your cookie ice cream sandwich in sprinkles, so the sprinkles stick to the ice cream. ENJOY

#letseat #letseatintentionally #homecookingencourager

XOXO

*ShaVonne*

