

# Salted Chocolate Chip Cookies

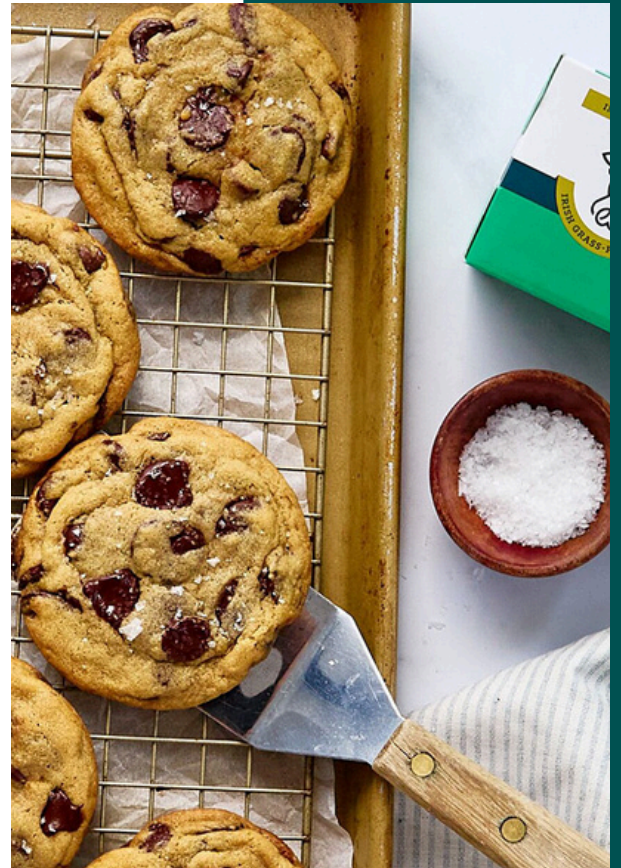
DESSERT

## Ingredients

- 1, 1/4 cups all-purpose flour
- 1 tsp baking soda
- 1/2 cup Truly Grass Fed Salted Butter, room temperature
- 1/2 cup packed light brown sugar
- 1/3 cup and 2 tsp granulated sugar
- 1 egg
- 1 tsp vanilla extract
- 1, 1/2 cups semisweet chocolate chips
- Sea salt flakes

## Instructions

1. Combine flour and baking soda in a mixing bowl.
2. Beat softened butter and both sugars in a stand mixer with the paddle attachment for about 2 minutes, or until mixture is smooth and fluffy.
3. Add egg and vanilla, then beat on low speed.
4. Add half the flour mixture and continue beating on low speed until combined. Repeat with remaining half of flour.
5. Remove bowl from stand mixer, then stir in chocolate chips with a wooden spoon. Cover bowl and let chill in refrigerator for at least 30 minutes.
6. Preheat oven to 350° F. Line a baking sheet with parchment paper and set aside.
7. Using a large cookie scoop, place round balls of dough onto parchment paper about 2 inches apart.
8. Bake for approximately 10-12 minutes or until edges are golden brown.
9. Remove from oven and sprinkle sea salt flakes on top while still warm.
10. Allow cookies to cool on the baking sheet for 5 minutes, then transfer to a cooling rack to let cool to room temperature.



*Naturally Irish. Truly Delicious.*