



## Delectable Chocolate Chip Cookies

*Prep Time:* 3 hours and 20 minutes

*Cook Time:* 16 – 18 minutes per batch

*Yield:* About 20 large cookies

### Ingredients

- 125g all-purpose flour
- 125g whole wheat flour
- 1 tsp baking soda
- 1 tsp cinnamon
- 1/2 tsp salt
- 1/4 tsp nutmeg
- 1/4 tsp cloves
- 375g chocolate chips
- 250g softened butter
- 150g light brown sugar
- 50g granulated sugar
- 2 eggs, room temperature
- 1 tbsp vanilla extract

### Instructions

- In a large bowl, pour the all-purpose flour, whole wheat flour, baking soda, cinnamon, salt, nutmeg, and cloves. Whisk to combine.
- Toss the chocolate chips so that they are evenly spread throughout the flour mixture. Set aside.
- In a separate bowl, whisk the butter and sugar together until well combined.
- Add the vanilla and eggs and whisk until well combined.
- Using a spoon or spatula, fold the “wet” mixture into the “dry” mixture, in 2 – 3 portions until the dough is formed.
- Chill the dough for at least 3 hours.
- A few minutes before you are ready to bake, preheat the oven to 350° F. Prepare baking sheets by lining with parchment paper.
- Create dough balls by weighing out 60g portions and shaping them into balls.
- Place the dough balls on the prepared baking sheets 3 inches apart.
- Bake at 350° F for 16 – 18 minutes, or until edges are golden brown and tops of cookies are just set. Let cool completely before removing from the baking sheet.