

## Giant Chocolate Chip Cookies

Original Total Yield: 18  
 Portion Size: 1  
 Number of Portions: 18

Equipment required: stand mixer, sheet pan  
 Preparation time: 10 minutes  
 Cooking time: 15 minutes

10.00 Portions	25.00 Portions	Original Amount	Unit	Ingredient	Preparation Method
2.22	5.56	4.00	cups	all purpose flour	
0.56	1.39	1.00	tsp	baking soda	
0.56	1.39	1.00	tsp	salt	
8.89	22.22	16.00	oz	unsalted butter	melted
1.11	2.78	2.00	cups	brown sugar	packed
0.56	1.39	1.00	cup	white sugar	
1.11	2.78	2.00	tbsp	vanilla extract	
1.11	2.78	2.00	ea	egg	
1.11	2.78	2.00	ea	egg yolk	
1.94	4.86	3.50	cups	semisweet chocolate chips	

**Procedure:**

1. Preheat the oven to 325 degrees. Grease cookie sheets or line with parchment paper.
2. Sift together the flour, baking soda and salt; set aside.
3. In a medium bowl, cream together the melted butter, brown sugar and white sugar until well blended.
4. Beat in the vanilla, egg, and egg yolk until light and creamy. Mix in the sifted ingredients until just blended. Stir in the chocolate chips by hand using a spoon. Drop cookie dough (1/4 cup) using a #16 disher on the cookie sheet. Cookies should be about 3 inches apart.
5. Bake for 15-17 minutes in the preheated oven, or until the edges are lightly toasted. Cool on baking sheets for a few minutes before transferring to a wire rack to cool completely.

**Portioning, plating, and garnishing instructions:**

**Break down, clean up and storage instructions:**