



Bite-Sized Chocolate Chip Cookies

Level: Easy

Prep Time: 15 minutes

Serves: 6 to 7 dozen

Cooking Time: 9 to 11 minutes per batch

3 cups all-purpose flour
 $\frac{1}{8}$ tsp. table salt
1 tsp. baking soda
1 cup (2 sticks) unsalted butter, cut into cubes
1 cup dark brown sugar
1 cup white granulated sugar
1 egg
1 tsp. vanilla extract
1 tsp. water
1 (12 oz.) bag semi-sweet chocolate chips



Preheat oven to 325°. Line a cookie sheet with parchment paper. Set aside.

In a medium bowl, sift the flour, salt, and baking soda. Set aside.

In a stand mixer with a paddle attachment, cream the butter and sugars together. Add the egg, vanilla and water and mix well. With the mixer on low speed, gradually add the flour mixture to the butter mixture and mix until all the ingredients are combined. With a large spatula or wooden spoon, fold in the chocolate chips. Refrigerate the cookie dough for 30 minutes. With your fingers, round tiny scoops of dough a little larger than the size of marbles onto the cookie sheet lined with parchment paper (see Notes below.) Place them about 3 to 4 inches apart. Make sure you get about 4 to 5 chocolate chips in each cookie. For chewy cookies, bake 9 minutes. For crunchy cookies, bake 11 minutes. Cool on a wire rack and store in an airtight container.

Notes:

- Don't bake cookies when it's raining or when there's high humidity.
- I use Guittard semi-sweet chocolate chips. It's a little more expensive than the generic brands, but I like the taste of Guittard chocolate better.
- Do not make balls of dough very large. It will flatten while baking. Even using a small cookie scoop is too big.
- Place the leftover dough back in the refrigerator between baking batches.