Chocolate Chip Cookie Dough
by Julianna Westgor

453 grams butter
450 grams dark brown sugar
300 grams sugar
200 grams whole eggs
15 grams salt
5 grams baking powder
10 grams baking soda
700 grams AP flour
300 grams choc chips (or other mix ins)

- In a mixing bowl, paddle together butter and sugar until well incorporated
- Add in eggs until well mixed.
- Whisk together dries and paddle in until JUST combined.
- Fold in chips and chunks
- Lightly press a few chips AND chunks into the tops of each cookie before baking
- Bake on non sprayed parchment paper at 325F until edges are set.

CHEF TIPS:
- For best results scoop & freeze dough, the day before
- Bake from frozen

Show us your cookies! Tag @thedearbornchicago on Instagram