



Chocolate Chunk Cookies

Serves: 12

Ingredients:

- 2 ½ C flour
- 1 t baking soda
- 1 ½ t cornstarch
- ½ C sugar
- ½ t salt
- ¾ C butter, melted
- ¾ C brown sugar
- 1 egg
- 1 t vanilla
- 1 C chocolate chips

Directions:

1. In a bowl combine flour, baking soda, cornstarch, and salt.
2. In a separate bowl combine butter, brown sugar, and sugar.
3. Combine your wet and dry ingredients and stir to make a soft dough.
4. Fold in your chocolate chips and cover in the fridge for up to 3 hours.
5. Remove from the fridge and spoon dough into and roll into balls and lay out onto a greased Baking Pan and set onto the Cooking Rack on the lowest position.
6. Set your Bravo to "Bake" at 350°F for 12 minutes.
7. Once finished carefully remove the Baking Pan and let cookies cool for 10 minutes. Serve and enjoy.