Chocolate Chip Cookies
This recipe is based on "The Ideal Cookie" from Joshua Weissman

INGREDIENTS
1/2 cup - White sugar
3/4 cup + 2 tbl – Packed brown sugar (*dark or light*)
1/2 cup - Unsalted butter, melted and browned
1 tsp - Kosher salt
1 whole egg
1 egg yolk
2 tsp - Vanilla extract
1 1/2 cup - All-Purpose Flour
1 tsp - Baking Soda
1 cup – Chocolate Chips (*dark chunk chocolate is bestest*)

Optional Ingredients
1/2c – Roasted nuts (*pecan, walnut, etc.*)
1/2c – Oatmeal (*toasted or not*)
1/2c – Sourdough Starter Discard

Mix together the two sugars until incorporated. Mix in butter. Once the sugar and butter are combined, mix in the egg and yolk then finally the vanilla extract.

In a separate bowl combine the flour, baking soda and salt. Combine the flour mixture with the sugar mixture a little bit at a time so it blends together evenly, and the flour doesn't fly up into your face.

Fold in your optional ingredients like oatmeal, nuts and/or sourdough starter mixture at this time.

Once the dough has been formed fold in your chocolate cookie chunks. Let the dough cool and rest in the refrigerator for about 30 minutes or more if possible.

***Option: place cookie dough in saran wrap and roll into a log and freeze. Slice and bake cookies as you want them for freshly baked cookies any time. 😉

Scoop dough using an ice cream scoop or spoons on a cookie sheet – spaced apart to allow for the cookie to spread. If you opt for a standard cookie size, then bake for 10-12 minutes in a 350-degree oven. If you go for a more massive cookie, adjust your timing accordingly.

Optional add-on: top the cookie with a little finishing salt like Maldon before baking

About 6-8 minutes into your bake time, perform the "Pan-Bang" method: simply pick up the cookie sheet about an inch or so (with proper safety attire, of course) and drop it back onto the oven rack. Due this at 2 minute intervals until the cookies are done. This step can be omitted to allow for a slightly "thicker" cookie.

After the cookies are done, place on a wire rack to cool for about 15 minutes – or feel free to dive in and burn your mouth in the process.