



Ranger Joe's Friend-Chip Cookies Recipe

Yields about 2 dozen cookies depending on cookie size.

Ingredients

3/4 cup
cane sugar

3/4 cup
light brown sugar

1 1/2 cups
unsalted butter,
softened

2
whole eggs

1 teaspoon
vanilla extract

2 1/4 cups
all-purpose flour

1 teaspoon
baking soda

1 teaspoon
kosher salt

2 cups
semi-sweet
chocolate chips

Instructions

- 1.** Preheat oven to 375°F.
- 2.** In a large bowl, mix cane sugar, light brown sugar, and unsalted butter. Mix until smooth.
- 3.** When mixture is smooth, add eggs one at a time. Make sure egg is fully incorporated before adding second egg.
- 4.** Add vanilla extract, beat well.
- 5.** In a separate bowl, whisk together dry ingredients: all-purpose flour, baking soda, and kosher salt.
- 6.** Slowly add dry ingredients into wet ingredients. Mix until fully incorporated. If using a mixer, mix on medium. Take care to not over-mix.
- 7.** Using a spatula, fold in chocolate chips.
- 8.** *Optional step!* Put cookie dough into a container and refrigerate for 1 hour.
- 9.** Using spoons, drop cookies onto parchment lined baking sheet.
- 10.** Bake for 9 to 11 minutes or until edges are golden brown.
- 11.** Allow cookies to cool for a few minutes before transferring to a wire rack.
- 10.** Share with friends!

