

Chocolate Chip Cookie Bars

Amount	Measure	Ingredient - Preparation Method
2 1/4	cups	flour
1	teaspoon	baking soda
1	tablespoon	corn starch
1	teaspoon	salt
3/4	cup	butter - melted and cooled
1	cup	light brown sugar - packed
2/3	cup	sugar
2	large	eggs - room temperature
1	tablespoon	vanilla extract
2	cups	semi-sweet chocolate chips

Preheat oven to 350. Line an 8x8 baking sheet with parchment paper and melt the butter.

Add flour, salt, baking soda and corn starch in a bowl and whisk together.

Pout the melted butter into a large bowl. Add the white and brown sugars and whisk together.

Add the eggs and vanilla and whisk.

Dump the dry mixture into the wet and mix until just combined. Stir in chips.

Transfer to pan and spread towards edges.

Bake for 30 minutes until edges are set and golden brown. Let cool for an hour in pan.

Description: "cookies" Yield: "24"