

Giant Crinkled Chocolate Chip Cookies

Amount	Measure	Ingredient - Preparation Method
2	cups	flour
1/2	teaspoon	baking soda
3/4	teaspoon	salt
1/2	pound	butter - room temp
1 1/2	cups	sugar
1/4	cup	brown sugar - packed
1		egg
1 1/2	teaspoons	vanilla extract
6	ounces	60% chocolate - coarsely chopped

Adjust oven rack to middle position. Line 2 baking sheets with parchment paper.

Whisk flour, baking soda and salt.

Beat butter until creamy i stand mixer. Add sugar and brown sugar and beat on medium until light and fluffy, 2-3 minutes. Add the egg, vanilla, and 2 tablespoons water, and mix on low to combine. Add the flour mixture, and mix on low. Add chocolate and mix on low.

Heat oven to 350. Form the dough into heaping 1/3 cup balls. Place 4 balls equal distance apart on pan, and put in freezer for 15 minutes. When sheet goes in oven, place 2nd sheet in freezer.

Place the chilled baking sheet in oven and let bake for 10 minutes, until slightly puffy in center. Lift baking sheet and let fall so center flattens.

Repeat banging after 3 minutes, then every 2 minutes until center is almost done. Ridges should be created.

Transfer baking sheet to cooling rack and let cool before removing.

Repeat with additional pans.

Yield: "10"